

## bfbd

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (70%)	80 %	5
Grain	Viking Wheat Malt	0.2 kg (6.7%)	83 %	5
Grain	Oats, Malted	0.2 kg (6.7%)	80 %	2
Grain	Oats, Flaked	0.3 kg (10%)	80 %	2
Grain	Viking Munich Malt	0.2 kg (6.7%)	78 %	18