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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **26**
- SRM **15.7**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.7 kg (89.8%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.35 kg (5.5%) | 75 % | 45 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.1%) | 75 % | 150 |
| Grain | Carafa II | 0.1 kg (1.6%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 50 g | 60 min | 5 % |