

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **46**
- SRM **3.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (64.1%)   | 80 %  | 5   |
| Grain | Pszeniczny                 | 0.5 kg (16%)   | 85 %  | 4   |
| Grain | Cara-Pils/Dextrine         | 0.5 kg (16%)   | 72 %  | 4   |
| Grain | Caramel/Crystal Malt - 20L | 0.12 kg (3.8%) | 75 %  | 39  |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 5 g    | 60 min | 9.5 %      |
| Boil                | Simcoe   | 7 g    | 30 min | 13.2 %     |
| Boil                | Citra    | 7 g    | 30 min | 12 %       |
| Aroma (end of boil) | Simcoe   | 4 g    | 15 min | 13.2 %     |
| Aroma (end of boil) | Citra    | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Simcoe   | 10 g   | 10 min | 13.2 %     |
| Aroma (end of boil) | Amarillo | 5 g    | 10 min | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 7 g    | 5 min  | 13.2 %     |
| Aroma (end of boil) | Amarillo | 7 g    | 5 min  | 9.5 %      |
| Aroma (end of boil) | Amarillo | 15 g   | 0 min  | 9.5 %      |
| Aroma (end of boil) | Citra    | 10 g   | 0 min  | 12 %       |