

## V1

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **57**
- SRM **8.9**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.39 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.5 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale Viking malt       | 5 kg (74.1%)   | 80 %  | 5   |
| Grain | CaraBody Viking Malt       | 0.5 kg (7.4%)  | 72 %  | 8   |
| Grain | Cookie Viking Malt         | 0.5 kg (7.4%)  | 72 %  | 50  |
| Grain | karmelowy 50 - Viking Malt | 0.5 kg (7.4%)  | 65 %  | 50  |
| Sugar | Sugar white                | 0.25 kg (3.7%) | 100 % | 0   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 80 g   | 50 min | 6.9 %      |
| Boil    | Perle | 20 g   | 20 min | 6.9 %      |

### Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| U.S. East Coast 01 | Ale  | Dry  | 10 g   | Gozdawa    |
| Hybrid Ale Yeast   | Ale  | Dry  | 5 g    | Gozdawa    |