wiiii hewiiiii

- 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 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.