

1000L mega chmielu

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **8.4**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1060 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **1305 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **780 liter(s)**
- Total mash volume **1040 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 250 kg (96.2%) | 80 % | 5 |
| Grain | viking karmelowy | 10 kg (3.8%) | 72 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 1000 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 800 g | 10 min | 12 % |
| Aroma (end of boil) | Cascade | 800 g | 10 min | 6 % |
| Aroma (end of boil) | Chinook | 800 g | 10 min | 13 % |
| Dry Hop | Chinook | 200 g | 5 day(s) | 13 % |
| Dry Hop | Cascade | 200 g | 5 day(s) | 6 % |
| Dry Hop | Citra | 200 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 550 g | Safale |