

# 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