

- 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 % |