

## Core

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **89**
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	50 min	13 %
Boil	Chinook	50 g	15 min	13 %
Boil	Chinook	50 g	5 min	13 %
Dry Hop	Chinook	50 g	6 day(s)	13 %