

Dark Hybrid Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **18**
- SRM **54**
- Style **Dark American Lager**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|------|
| Grain | Słód wiedeński Viking Malt (Polska) | 1 kg (29.4%) | --- % | 9.5 |
| Grain | Weyermann - Pilsner | 0.8 kg (23.5%) | --- % | 4 |
| Grain | Słód cookie Viking Malt (Polska) | 0.8 kg (23.5%) | --- % | 40 |
| Grain | Słód barwiący Viking Malt (Polska) | 0.8 kg (23.5%) | --- % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Fuggles | 15 g | 60 min | 4.5 % |
| Boil | Tettanger | 10 g | 20 min | 5.2 % |
| Boil | Goldings | 10 g | 10 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Hybrid Ale Yeast | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Other | Płatki Jęczmienia | 100 g | Mash | 60 min |
| Fining | Whirlfloc | 1.3 g | Boil | 15 min |