

## Dla grubasów.

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **57**
- SRM **4.3**

### 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Adjunct	Pszenica niesłodowana	0.5 kg (7.1%)	75 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Ahtanum	20 g	60 min	5 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Ahtanum	20 g	5 min	5 %
Boil	Simcoe	20 g	5 min	13.2 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %
Dry Hop	Ahtanum	40 g	2 day(s)	5 %