

Eryk Viking

- Gravity **14.3 BLG**
- ABV ---
- IBU **36**
- SRM **16.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.2 kg (85.3%) | 60 % | 45 |
| Grain | Płatki pszeniczne | 0.25 kg (6.7%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.15 kg (4%) | 60 % | 3 |
| Grain | Caramunich® typ I | 0.15 kg (4%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 15 g | 45 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 10 min | 11 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 1 min | 17.2 % |
| Aroma (end of boil) | Suszone mango | 10 g | 1 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| lallemand Lalbrew New England Ale Yeast | Ale | Dry | 11 g | --- |