

Viking malt

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **8.3**
- Style **American Pale Ale**

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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	4.6 kg (100%)	78 %	18

Yeasts

Name	Type	Form	Amount	Laboratory
S 04	Ale	Dry	10 g	---