

## Ale 2018

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **9.1**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (87.2%)	80 %	5
Grain	Viking Wheat Malt	0.27 kg (7.4%)	83 %	5
Grain	Strzegom Karmel 300	0.2 kg (5.4%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9 g	60 min	12.9 %
Boil	Puławski	5 g	30 min	8.9 %
Boil	Puławski	5 g	15 min	8.9 %
Boil	Puławski	13 g	5 min	8.9 %