

Core

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **89**
- SRM **4.4**

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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 % | 5 |
| Grain | Strzegom Pilzniejszy | 1 kg (14.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 50 g | 50 min | 13 % |
| Boil | Chinook | 50 g | 15 min | 13 % |
| Boil | Chinook | 50 g | 5 min | 13 % |
| Dry Hop | Chinook | 50 g | 6 day(s) | 13 % |