

# Dark Hybrid Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **18**
- SRM **54**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód wiedeński Viking Malt (Polska)	1 kg (29.4%)	--- %	9.5
Grain	Weyermann - Pilsner	0.8 kg (23.5%)	--- %	4
Grain	Słód cookie Viking Malt (Polska)	0.8 kg (23.5%)	--- %	40
Grain	Słód barwiący Viking Malt (Polska)	0.8 kg (23.5%)	--- %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	60 min	4.5 %
Boil	Tettanger	10 g	20 min	5.2 %
Boil	Goldings	10 g	10 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Hybrid Ale Yeast	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki Jęczmienia	100 g	Mash	60 min
Fining	Whirlfloc	1.3 g	Boil	15 min