

dziki chmiel

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **9.9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	0.95 kg (59.4%)	80 %	8
Grain	Viking Pale Ale malt	0.2 kg (12.5%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.15 kg (9.4%)	80 %	3
Grain	Carared	0.05 kg (3.1%)	75 %	39
Grain	Amber Malt	0.03 kg (1.9%)	75 %	43
Grain	Carafa II	0.02 kg (1.3%)	70 %	812
Grain	Płatki żytnie	0.2 kg (12.5%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	40 min	4.5 %
Boil	hwc	5 g	5 min	2 %
Whirlpool	hwc	15 g	20 min	2 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik oslo	Lager	Liquid	20 ml	?