

# 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  | ?          |