

Fehu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **12.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (48.8%) | 80 % | 5 |
| Grain | Biscuit Malt | 2 kg (32.5%) | 79 % | 45 |
| Grain | Płatki owsiane | 1 kg (16.3%) | 85 % | 5 |
| Grain | Weyermann - Pszeniczny czekoladowy | 0.05 kg (0.8%) | 73 % | 100 |
| Grain | Castle Cafe | 0.05 kg (0.8%) | 75.5 % | 480 |
| Grain | Caraaroma | 0.05 kg (0.8%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Sabro | 10 g | 15 min | 15 % |
| Boil | Sabro | 10 g | 30 min | 15 % |
| Boil | Sabro | 10 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Voss kveik | Ale | Slant | 200 ml | LaIBrew |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------------------|-----|----------|-----|
| Other | Kwas L-askorbinowy | 2 g | Bottling | --- |
|-------|--------------------|-----|----------|-----|