

Świerkowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 | Pszeniczny | 2.5 kg (35.7%) | 70 % | 4 |
| Grain | Viking Pale Ale malt | 4.5 kg (64.3%) | 70 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Amarillo | 10 g | 50 min | 9.5 % |
| Boil | Vic Secret | 10 g | 30 min | 16.3 % |
| Aroma (end of boil) | Vic Secret | 20 g | 0 min | 16.3 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|--------|
| Flavor | świerk | 250 g | Boil | 30 min |