

## test 25l

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **4**

### Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **115.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69.6 liter(s)**
- Total mash volume **92.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **69.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **69.1 liter(s)** of **76C** water or to achieve **115.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	23.2 kg (100%)	80 %	5