

Tipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.6 liter(s)**
- Total mash volume **60.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (52.6%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 4 kg (26.3%) | 82 % | 4 |
| Grain | Płatki owsiane | 1 kg (6.6%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.5 kg (3.3%) | 75 % | 30 |
| Grain | 1 Caramel/Crystal Malt | 0.1 kg (0.7%) | 74 % | 160 |
| Grain | 1 Słód Caramunich Typ II Weyermann | 0.1 kg (0.7%) | 73 % | 120 |
| Grain | 3 Płatki pszeniczne | 0.5 kg (3.3%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (6.6%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | pułaski | 100 g | 55 min | 8.9 % |
| Boil | oktawia | 30 g | 55 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|--------|
| Spice | herbata Lady Gray Tea | 20 g | Boil | 60 min |