

Viking Malt Pale Ale Test

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **17**
- SRM **4.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **12.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.58 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	11.5 %