

# Vikings Beer Nachmielone :)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **91**
- SRM **9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (38.5%) | 80 %  | 5   |
| Grain | Viking Golden Ale    | 2.5 kg (38.5%) | 80 %  | 12  |
| Grain | Viking Caramel Pale  | 0.5 kg (7.7%)  | 77 %  | 8   |
| Grain | Viking Caramel Sweet | 0.5 kg (7.7%)  | 75 %  | 63  |
| Grain | Viking Pale Cookie   | 0.5 kg (7.7%)  | 75 %  | 25  |

## Hops

| Use for             | Name                   | Amount | Time      | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 60 g   | 60 min    | 15.5 %     |
| Aroma (end of boil) | Mount Hood             | 10 g   | 5 min     | 5.5 %      |
| Dry Hop             | Mount Hood             | 20 g   | 14 day(s) | 5.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |