

## Khorne flakes

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **38**
- SRM **4**
- Style **American Wheat or Rye Beer**

### 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki Kukurydziane	1 kg (22.7%)	60 %	1
Grain	Pszeniczny	2 kg (45.5%)	85 %	4
Grain	Viking Pale Ale malt	1.2 kg (27.3%)	80 %	3
Grain	Karmelowy Czerwony	0.2 kg (4.5%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	20 min	9.4 %
Aroma (end of boil)	Oktawia	100 g	1 min	9.4 %