

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **58**
- SRM **3**
- 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 **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (61.9%)	80 %	5
Grain	Viking Golden ale	0.6 kg (28.6%)	80 %	14
Grain	dekstrynowy	0.2 kg (9.5%)	79 %	13

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	6 %
Aroma (end of boil)	Mosaic	20 g	10 min	13.6 %
Aroma (end of boil)	Centennial	40 g	5 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	100 g	Fermentis