

as

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **63**
- SRM **26.6**

### Batch size

- Expected quantity of finished beer **20.3 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (40.3%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (40.3%)	80 %	4
Grain	Munich Malt	0.6 kg (9.7%)	80 %	18
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.2%)	73 %	120
Grain	Weyermann - Carafa III	0.2 kg (3.2%)	70 %	1024
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3.2%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	50 min	11.2 %
Boil	Chinook	9 g	15 min	11.2 %
Boil	simcoe	20 g	15 min	11.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	11.5 %
Aroma (end of boil)	Cascade	30 g	0 min	5.9 %
Dry Hop	Simcoe	20 g	2 day(s)	11.5 %
Dry Hop	Cascade	20 g	2 day(s)	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis