

bezstylowiec

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **40.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (58.8%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (11.8%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (23.5%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (5.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Whirlpool | Amarillo | 25 g | 0 min | 9.5 % |
| Whirlpool | Galaxy | 25 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |