

D4

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **11**
- SRM **37.7**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (41.1%) | 80 % | 5 |
| Grain | Weyermann - Dark Wheat Malt | 3 kg (41.1%) | 85 % | 14 |
| Grain | Karmelowy żytni Strzegom | 0.3 kg (4.1%) | 75 % | 1100 |
| Grain | Biscuit Malt | 0.5 kg (6.8%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 50 g | 30 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |