

mild

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **20.4**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (75.7%) | 80 % | 5 |
| Grain | brown | 0.2 kg (6.6%) | 80 % | 135 |
| Grain | caramel aromatic | 0.19 kg (6.3%) | 80 % | 180 |
| Grain | kawowy | 0.25 kg (8.2%) | 80 % | 500 |
| Grain | Caraaroma | 0.1 kg (3.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 8 g | 60 min | 15.7 % |