

New england Homebrewing

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (23.1%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot	10 g	60 min	14 %
Boil	Mosaic	20 g	30 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
S 33	Ale	Dry	22 g	---