

Resztki

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **12**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (81%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.49 kg (9.9%) | 73 % | 80 |
| Grain | Caraaroma | 0.23 kg (4.7%) | 78 % | 400 |
| Grain | Żytni | 0.22 kg (4.5%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 30 g | 60 min | 5.7 % |
| Boil | lunga | 10 g | 20 min | 12.4 % |