

Sesion cipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (28.6%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (7.1%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Topaz | 10 g | 60 min | 18 % |
| Boil | Topaz | 10 g | 15 min | 18 % |
| Boil | Topaz | 10 g | 15 min | 18 % |
| Aroma (end of boil) | Topaz | 40 g | 5 min | 18 % |
| Dry Hop | Topaz | 30 g | 5 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 18 g | Fermentis |