

# Vikings Beer Nachmielone :)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **91**
- SRM **9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	2.5 kg (38.5%)	80 %	5
Grain	Viking Golden Ale	2.5 kg (38.5%)	80 %	12
Grain	Viking Caramel Pale	0.5 kg (7.7%)	77 %	8
Grain	Viking Caramel Sweet	0.5 kg (7.7%)	75 %	63
Grain	Viking Pale Cookie	0.5 kg (7.7%)	75 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %
Aroma (end of boil)	Mount Hood	10 g	5 min	5.5 %
Dry Hop	Mount Hood	20 g	14 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis