

# XYZ

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **32.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58%)	80 %	5
Grain	Monachijski Ciemny Steinbach	1.5 kg (21.7%)	100 %	30
Grain	Special B Malt	0.5 kg (7.2%)	65.2 %	315
Grain	Fawcett - Dark Crystal	0.5 kg (7.2%)	71 %	300
Grain	Chocolate Thomas Fawcett	0.25 kg (3.6%)	70 %	1175
Grain	Carafa III	0.15 kg (2.2%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Boil	Golding	50 g	60 min	5 %