

## 2w1 baza

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (68.8%) | 82 %  | 4   |
| Grain | Viking Vienna Malt  | 2.5 kg (31.3%) | 79 %  | 7   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Citra                  | 70 g   | 3 min  | 12 %       |
| Aroma (end of boil) | Cascade                | 20 g   | 3 min  | 6 %        |
| Aroma (end of boil) | Chinook                | 20 g   | 3 min  | 13 %       |

### Yeasts

| Name        | Type      | Form  | Amount | Laboratory |
|-------------|-----------|-------|--------|------------|
| skare kveik | Champagne | Slant | 50 ml  | ---        |

### Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Skórki słodkiej pomarańczy | 25 g   | Boil    | 15 min |
| Spice | Skórki gorzkiej pomarańczy | 20 g   | Boil    | 15 min |