

3 piwka w jednym piwku

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **15 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	33 g	Fermentis