

as

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **63**
- SRM **26.6**

Batch size

- Expected quantity of finished beer **20.3 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (40.3%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2.5 kg (40.3%) | 80 % | 4 |
| Grain | Munich Malt | 0.6 kg (9.7%) | 80 % | 18 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.2%) | 73 % | 120 |
| Grain | Weyermann - Carafa III | 0.2 kg (3.2%) | 70 % | 1024 |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (3.2%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 40 g | 50 min | 11.2 % |
| Boil | Chinook | 9 g | 15 min | 11.2 % |
| Boil | simcoe | 20 g | 15 min | 11.2 % |
| Aroma (end of boil) | Simcoe | 30 g | 0 min | 11.5 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 5.9 % |
| Dry Hop | Simcoe | 20 g | 2 day(s) | 11.5 % |
| Dry Hop | Cascade | 20 g | 2 day(s) | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |