

## Core

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **89**
- SRM **4.4**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 %  | 5   |
| Grain | Strzegom Pilzniejszy | 1 kg (14.3%) | 80 %  | 4   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 50 g   | 50 min   | 13 %       |
| Boil    | Chinook | 50 g   | 15 min   | 13 %       |
| Boil    | Chinook | 50 g   | 5 min    | 13 %       |
| Dry Hop | Chinook | 50 g   | 6 day(s) | 13 %       |