

Khorne flakes2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki Kukurydziane	1 kg (21.7%)	60 %	1
Grain	Pszeniczny	2 kg (43.5%)	85 %	4
Grain	Viking Pale Ale malt	1.2 kg (26.1%)	80 %	3
Grain	Strzegom Karmel 30	0.2 kg (4.3%)	75 %	30
Grain	Płatki owsiane	0.2 kg (4.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	100 g	10 min	10 %