

# LOKI

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **29**
- SRM **4.1**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (14.5%)	80 %	5
Sugar	Cukier Biały	0.9 kg (13%)	80 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	35 g	60 min	4 %
Boil	Saaz (Czech Republic)	35 g	60 min	4 %
Boil	Saaz (Czech Republic)	10 g	40 min	4 %
Boil	Styrian Golding	10 g	40 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	5 min	4 %
Aroma (end of boil)	Styrian Golding	5 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

## Notes

- Roztwór cukru 1 Kg - 15 min przed końcem gotowania  
*Oct 12, 2018, 10:17 PM*