

New england Homebrewing

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1.5 kg (23.1%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Ekuanot | 10 g | 60 min | 14 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S 33 | Ale | Dry | 22 g | --- |