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- Gravity **15.9 BLG**
  - ABV **6.7 %**
  - IBU ---
  - SRM **4.3**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 6 kg (75%)     | 90 %  | 5   |
| Grain | Briess - Wheat Malt, White | 0.6 kg (7.5%)  | 95 %  | 5   |
| Grain | Corn, Flaked               | 1.4 kg (17.5%) | 90 %  | 2   |