

# SDS

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **39.1**

## 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2.5 kg (48.1%)	82 %	10
Grain	Viking Pale Ale malt	1.5 kg (28.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (9.6%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.8%)	68 %	1200
Grain	Weyermann - Carafa Special II	0.2 kg (3.8%)	70 %	1200
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	1000
Grain	Strzegom Barwiący	0.1 kg (1.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9 %
Boil	Fuggles	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki jęczmienne błyskawiczne	400 g	Mash	45 min
Other	Płatki owsiane błyskawiczne	200 g	Mash	45 min