

# Viking

- Gravity **12.1 BLG**
- ABV ---
- IBU **6**
- SRM **3.9**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **300 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **300 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	25 g	300 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kevik	Ale	Liquid	10 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	jagody jałowca	35 g	Mash	300 min
Spice	jagody jałowca	25 g	Boil	15 min
Finings	mech irlandzki	3 g	Boil	10 min