

## Dark Hybrid Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **18**
- SRM **54**
- Style **Dark American Lager**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

| Type  | Name                                | Amount         | Yield | EBC  |
|-------|-------------------------------------|----------------|-------|------|
| Grain | Słód wiedeński Viking Malt (Polska) | 1 kg (29.4%)   | --- % | 9.5  |
| Grain | Weyermann - Pilsner                 | 0.8 kg (23.5%) | --- % | 4    |
| Grain | Słód cookie Viking Malt (Polska)    | 0.8 kg (23.5%) | --- % | 40   |
| Grain | Słód barwiący Viking Malt (Polska)  | 0.8 kg (23.5%) | --- % | 1300 |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Fuggles   | 15 g   | 60 min | 4.5 %      |
| Boil    | Tettanger | 10 g   | 20 min | 5.2 %      |
| Boil    | Goldings  | 10 g   | 10 min | 5.7 %      |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Hybrid Ale Yeast | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Other  | Płatki Jęczmienia | 100 g  | Mash    | 60 min |
| Fining | Whirlfloc         | 1.3 g  | Boil    | 15 min |