

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **86**
- SRM **39.4**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (51%)	80 %	5
Grain	Monachijski	3 kg (30.6%)	80 %	16
Grain	Czekoladowy	0.3 kg (3.1%)	60 %	788
Grain	Płatki owsiane	0.5 kg (5.1%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.1%)	73 %	1001
Grain	Płatki pszeniczne	0.5 kg (5.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	12 %