

17.5

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **3.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **64 C**, Time **45 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	4 kg (76.3%)	80 %	5
Grain	Viking Pilsner malt	1 kg (19.1%)	82 %	4
Grain	Viking Vienna Malt	0.24 kg (4.6%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.6 %
Aroma (end of boil)	Sybilla	40 g	360 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale