

## # 18 , 19

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **5**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Żytni	1 kg (12.5%)	85 %	8
Grain	Strzegom Wiedeński	2 kg (25%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	5 min	18 %
Boil	Chinook	50 g	5 min	9.1 %
Boil	Cascade	50 g	5 min	4 %
Boil	Citra	50 g	5 min	12 %