

## #9 NE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **8.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (63.6%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (18.2%)	83 %	5
Grain	Oats, Flaked	0.3 kg (10.9%)	80 %	2
Grain	Wheat, Flaked	0.2 kg (7.3%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Amarillo	20 g	20 min	9.5 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	6 g	Fermentis

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	0 min