

## ASas

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- Gravity **11.4 BLG**
- ABV ---
- IBU ---
- SRM **4.7**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 0.5 kg (25.6%)  | 80 %   | 5   |
| Grain | Acid Malt            | 0.2 kg (10.3%)  | 58.7 % | 6   |
| Grain | Strzegom Pszeniczny  | 1.25 kg (64.1%) | 81 %   | 6   |