

Ba2

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **43**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **80C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (100%)	100 %	6.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belema	10 g	55 min	12.1 %
Boil	Belema	15 g	10 min	12.1 %
Aroma (end of boil)	Belema	20 g	5 min	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis