

# Sewastopol

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **16.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (33.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.71 kg (18.4%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.9%)	68 %	1200
Grain	Oats, Flaked	1 kg (26%)	80 %	2
Grain	Rice, Flaked	0.5 kg (13%)	70 %	2
Grain	Biscuit Malt	0.19 kg (4.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Warrior	25 g	5 day(s)	15.5 %
Dry Hop	Chinook	10 g	5 day(s)	13 %
Boil	Sybilla	20 g	50 min	3.5 %
Boil	Sybilla	30 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cherry	500 g	Boil	10 min
Spice	wanilia	2 g	Secondary	5 day(s)
Other	wiśnie mrożone	700 g	Secondary	5 day(s)