

V1

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **57**
- SRM **8.9**

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 **80 %**
- Liquor-to-grist ratio **3.39 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale Viking malt | 5 kg (74.1%) | 80 % | 5 |
| Grain | CaraBody Viking Malt | 0.5 kg (7.4%) | 72 % | 8 |
| Grain | Cookie Viking Malt | 0.5 kg (7.4%) | 72 % | 50 |
| Grain | karmelowy 50 - Viking Malt | 0.5 kg (7.4%) | 65 % | 50 |
| Sugar | Sugar white | 0.25 kg (3.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 80 g | 50 min | 6.9 % |
| Boil | Perle | 20 g | 20 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| U.S. East Coast 01 | Ale | Dry | 10 g | Gozdawa |
| Hybrid Ale Yeast | Ale | Dry | 5 g | Gozdawa |