

# 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