

Viking

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **5.6**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **20 min** at **78C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	6 kg (100%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	20 g	60 min	12 %
Aroma (end of boil)	mosaic	20 g	10 min	12 %
Dry Hop	mosaic	20 g	3 day(s)	12 %