

XYZ

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **32.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (58%) | 80 % | 5 |
| Grain | Monachijski Ciemny Steinbach | 1.5 kg (21.7%) | 100 % | 30 |
| Grain | Special B Malt | 0.5 kg (7.2%) | 65.2 % | 315 |
| Grain | Fawcett - Dark Crystal | 0.5 kg (7.2%) | 71 % | 300 |
| Grain | Chocolate Thomas Fawcett | 0.25 kg (3.6%) | 70 % | 1175 |
| Grain | Carafa III | 0.15 kg (2.2%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.5 % |
| Boil | Golding | 50 g | 60 min | 5 % |