

Eryk Viking

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **16.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.2 kg (85.3%)	60 %	45
Grain	Płatki pszeniczne	0.25 kg (6.7%)	60 %	3
Grain	Płatki owsiane	0.15 kg (4%)	60 %	3
Grain	Caramunich® typ I	0.15 kg (4%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	15 g	45 min	11 %
Boil	Nelson Sauvign	15 g	10 min	11 %
Aroma (end of boil)	Enigma (AUS)	20 g	1 min	17.2 %
Aroma (end of boil)	Suszone mango	10 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand Lalbrew New England Ale Yeast	Ale	Dry	11 g	---

Notes

- W trakcie filtracji dodać do brzezki 10g chmielu Azacca

Do fermentacji ok 40g Wai-iti od 1 dnia
Feb 19, 2023, 7:25 PM