

## Khorne flakes2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### 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 **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Płatki Kukurydziane  | 1 kg (21.7%)   | 60 %  | 1   |
| Grain | Pszeniczny           | 2 kg (43.5%)   | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 1.2 kg (26.1%) | 80 %  | 3   |
| Grain | Strzegom Karmel 30   | 0.2 kg (4.3%)  | 75 %  | 30  |
| Grain | Płatki owsiane       | 0.2 kg (4.3%)  | 60 %  | 3   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 100 g  | 10 min | 10 %       |