

- Gravity **10.5 BLG**
- ABV ---
- IBU **30**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Ireks	4 kg (89.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.25 kg (5.6%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (4.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Aroma (end of boil)	sybilla	30 g	5 min	6.8 %
Aroma (end of boil)	sybilla	10 g	10 min	6.8 %
Whirlpool	sybilla	50 g	0 min	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	260 ml	---