

## #20

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **7.2**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (60%)	85 %	22
Grain	Viking Pale Ale malt	2 kg (40%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	15 g	60 min	21 %
Boil	Puławski	20 g	15 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	30 ml	Fermentum Mobile