

Chińczyk

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.3 kg (56.5%) | 80 % | 5 |
| Adjunct | Rice Hulls | 0.5 kg (21.7%) | 50 % | 0 |
| Grain | Pszeniczny | 0.2 kg (8.7%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.2 kg (8.7%) | 61 % | 5 |
| Grain | Weyermann - Carapils | 0.1 kg (4.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Huell Melon | 8 g | 60 min | 5.9 % |
| Boil | Huell Melon | 12 g | 20 min | 5.9 % |
| Boil | Huell Melon | 10 g | 5 min | 5.9 % |