

## Czysty magazyn

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **47**
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (42.4%)	80 %	4
Grain	Pszeniczny	1 kg (30.3%)	85 %	4
Grain	Strzegom Monachijski typ I	0.65 kg (19.7%)	79 %	16
Grain	Strzegom Pale Ale	0.25 kg (7.6%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Willamette	20 g	60 min	5 %
Boil	Citra	20 g	10 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale