

dzusii souer

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **3**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.8 kg (36%)	85 %	4
Grain	Strzegom Pilzneński	2.1 kg (42%)	80 %	4
Sugar	laktoza	0.8 kg (16%)	85 %	1
Grain	Carahell	0.1 kg (2%)	77 %	26
Grain	Płatki pszeniczne	0.2 kg (4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2 g	60 min	13.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1300 g	Secondary	7 day(s)
Flavor	maliny	1200 g	Secondary	7 day(s)