

Imperialna Płaskurka Metamorfoza

- Gravity **14.7 BLG**
- ABV ---
- IBU **34**
- SRM **13.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Płaskurka | 2.5 kg (33.1%) | 40 % | 12 |
| Grain | Pszoniczny | 2.5 kg (33.1%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (26.5%) | 81 % | 4 |
| Grain | Płaskurka Tostowana | 0.5 kg (6.6%) | 20 % | 80 |
| Grain | Płaskurka Palona | 0.05 kg (0.7%) | 5 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |
| Boil | Marynka | 20 g | 10 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale | Liquid | 125 ml | Wyeast Labs |