

## Integracyjny ejl

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **4.7**

### Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (69.2%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	11 %
Boil	Marynka	15 g	20 min	10 %
Boil	Marynka	15 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	120 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	na maszałt 100g carafy bes łuski	100 g	Mash	8 min