

Kansas

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|------------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (71.4%) | 81 % | 5 |
| Słód jęczmienny pilzneński 3-5 EBC Weyermann® 5 kg | | | | |
| Grain | Castle Malting Whisky Nature | 2 kg (28.6%) | 85 % | 4 |
| Słód jęczmienny Château Peated 5-10 ppm Castle Malting® 1 kg - wędzony dymem ze szkockiego torfu (peated malt). Stężenie fenoli: 5-10 ppm. Barwa: 2,5-3,5 EBC. | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 40 g | 45 min | 13 % |
| Aroma (end of boil) | Chinook | 50 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |