

# Kombinacja

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **7.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 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	Viking Pale Ale malt	4.5 kg (69.2%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Weyermann - Carared	0.3 kg (4.6%)	75 %	45
Grain	Weyermann - Carapils	0.6 kg (9.2%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.6 kg (9.2%)	81 %	53