

# Kropoczka

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **5**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	10 kg (90.9%)	85 %	4
Grain	Bestmalz Red X	1 kg (9.1%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	20 min	12 %
Boil	Citra	20 g	10 min	12 %
Boil	Citra	10 g	5 min	12 %
Whirlpool	Citra	50 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	20 g	Mangrove Jack's