

# kwas chlebowy jasny

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU ---
- SRM **4.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	0.7 kg (50%)	82 %	14
Grain	Weyermann - Rye Malt	0.7 kg (50%)	85 %	7

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum	Ale	Dry	4 g	---
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- nie warzone jeszcze, koncepcja w toku  
*Mar 25, 2024, 1:12 PM*