

## mix

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **14**
- SRM **19.6**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.2 liter(s)**
- Total mash volume **4.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.42 kg (38.9%)	80 %	16
Grain	Pilzneński	0.42 kg (38.9%)	81 %	4
Grain	Strzegom Czekoladowy jasny	0.12 kg (11.1%)	68 %	400
Grain	Simpsons - Crystal Rye	0.12 kg (11.1%)	73 %	177

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	5 g	30 min	7.8 %
Aroma (end of boil)	Challenger	2 g	1 min	7.8 %

### Yeasts

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