

Młody podaje # następna warka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **3 %**
- Size with trub loss **101.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **115.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **76.5 liter(s)**
- Total mash volume **102 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 14.5 kg (56.9%) | 80 % | 4 |
| Grain | Pszeniczny Weyermann | 7 kg (27.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 4 kg (15.7%) | 60 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Perle | 150 g | 60 min | 7 % |
| Whirlpool | Azacca | 150 g | 15 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 90 g | fer |