

mój1

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **20**
- SRM **7.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (58%) | 79 % | 22 |
| Grain | Pilzneński | 1 kg (29%) | 81 % | 4 |
| Grain | Amber Malt | 0.15 kg (4.3%) | 75 % | 43 |
| Grain | Caramel/Crystal Malt - 40L | 0.15 kg (4.3%) | 74 % | 79 |
| Grain | Cara Ruby Castle | 0.15 kg (4.3%) | 72 % | 49 |
| Grain | Aroma CastleMalting | 0 kg | 78 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 13 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Safale S-04 | Ale | Liquid | 150 ml | Safale |