

## Pa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **11.5**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (29.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (29.6%)	79 %	10
Grain	Strzegom Karmel 300	0.18 kg (5.3%)	70 %	299
Grain	Pszeniczny	1 kg (29.6%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (5.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12.5 g	60 min	10 %