

Skopanskie 1

- Gravity **19.6 BLG**
- ABV ---
- IBU **40**
- SRM **8.4**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **4.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **3.4 liter(s)**
- Total mash volume **5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Caramel/Crystal Malt - 10L | 0.1 kg (6.3%) | 75 % | 20 |
| Grain | Monachijski | 0.5 kg (31.3%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.3 kg (18.8%) | 79 % | 10 |
| Grain | Pilzneński | 0.7 kg (43.8%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Mash | Marynka | 25 g | 60 min | 10 % |
| Mash | Magnat | 25 g | 40 min | 11.2 % |
| Aroma (end of boil) | Perle | 25 g | 15 min | 7 % |
| Whirlpool | Lublin (Lubelski) | 25 g | 5 min | 4 % |
| Dry Hop | Tradition | 25 g | 15 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|-------|------|--------|------------|
| Lager B16 | Lager | Dry | 12.5 g | --- |