

Słaby ejl

- Gravity **9.8 BLG**
- ABV ---
- IBU **23**
- SRM **22.1**
- Style **Mild**

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 **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2 kg (59.7%) | 85 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (14.9%) | --- % | 6 |
| Grain | Strzegom Karmel 150 | 0.25 kg (7.5%) | --- % | 150 |
| Grain | Płatki owsiane | 0.4 kg (11.9%) | --- % | --- |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (3%) | --- % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (3%) | --- % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 22 g | 60 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |