

# Świerkowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (35.7%)	70 %	4
Grain	Viking Pale Ale malt	4.5 kg (64.3%)	70 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	50 min	9.5 %
Boil	Vic Secret	10 g	30 min	16.3 %
Aroma (end of boil)	Vic Secret	20 g	0 min	16.3 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	świerk	250 g	Boil	30 min