

## To co mam

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- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **5.3**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale      | 3.5 kg (74.5%) | 79 %  | 6   |
| Grain | Strzegom pszeniczny    | 1 kg (21.3%)   | 81 %  | 6   |
| Grain | Briess - Carapils Malt | 0.2 kg (4.3%)  | 74 %  | 3   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski)      | 30 g   | 10 min | 4 %        |
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 50 min | 15.5 %     |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |