

Toporek2

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **12**
- SRM **17.4**
- Style **Mild**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (65.8%) | 79 % | 6 |
| Grain | Monachijski | 0.5 kg (13.2%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 0.5 kg (13.2%) | 70 % | 299 |
| Grain | Barwiący | 0.1 kg (2.6%) | 55 % | 985 |
| Grain | Pszeniczny | 0.2 kg (5.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|------------|
| Drożdże Gozdawa British Ale Yeast 04 | Ale | Dry | 10 g | --- |