

Wysłodziak

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **29**
- SRM **26.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Słód Wędzony Steinbach | 0.5 kg (35.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.6 kg (42.9%) | 79 % | 10 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (14.3%) | 73 % | 1001 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (7.1%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 10 min | 3.7 % |
| Aroma (end of boil) | Waimea | 10 g | 5 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | Fermentum mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|-------|
| Spice | Kolendra | 10 g | Boil | 5 min |
| Flavor | Skórka słodkiej pom | 13 g | Boil | 5 min |