

## Zwykłe testowe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **36.5**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg (74.2%)	79 %	7
Grain	Strzegom Czekoladowy 1200	0.2 kg (4.1%)	68 %	1200
Grain	Jęczmień palony	0.4 kg (8.2%)	55 %	1150
Grain	Strzegom Karmel 30	0.3 kg (6.2%)	75 %	30
Grain	Pilzneński	0.35 kg (7.2%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	8.8 %
Boil	Magnum	8 g	60 min	11.5 %
Boil	Lomik	10 g	15 min	4.6 %