

## Dla ludu 12 Blg

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.3**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (86.2%)  | --- % | 4   |
| Grain | płatki żytnie       | 0.4 kg (6.9%) | --- % | 4   |
| Sugar | cukier              | 0.4 kg (6.9%) | --- % | --- |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 20 g   | 60 min   | 8.8 %      |
| Boil    | Lublin (Lubelski) | 10 g   | 60 min   | 5 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min   | 5 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 1 min    | 5 %        |
| Dry Hop | Lublin (Lubelski) | 30 g   | 7 day(s) | 5 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |