

katarzynka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **4**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.5 kg (44.8%)	80.5 %	3
Grain	Pszeniczny	1.5 kg (44.8%)	85 %	4
Grain	Płatki owsiane	0.25 kg (7.5%)	60 %	3
Sugar	laktoza	0.1 kg (3%)	90 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	1.5 g	40 min	18 %