

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **78**
- SRM ---

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	slod pilzneski	3 kg (50%)	--- %	---
Grain	monachiski	2 kg (33.3%)	--- %	---
Grain	pszeniczny	1 kg (16.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	30 g	15 min	10.5 %
Boil	Oktawia	30 g	15 min	7.1 %
Boil	izabella	30 g	15 min	7 %
Boil	pink bots blend	30 g	15 min	11 %
Boil	Styrian Wolf	30 g	15 min	11.1 %
Boil	loral	30 g	15 min	12 %
Boil	HBC 472 Experimental	30 g	15 min	9.3 %
Boil	bralin	30 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	1800 ml	---

Notes

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