

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **7.5**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (61.1%)	79 %	10
Grain	Monachijski	2 kg (30.5%)	80 %	16
Grain	Carahell0,2	0.2 kg (3.1%)	77 %	26
Grain	Caramunich® typ I	0.25 kg (3.8%)	73 %	80
Grain	zakwaszaszający	0.1 kg (1.5%)	73 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Tradition	30 g	60 min	5.5 %
Dry Hop	Lublin (Lubelski)	30 g	10 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	15 min