

## pejstri

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **5**
- SRM **4.8**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **20 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 1 kg (15.5%)   | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 3 kg (46.5%)   | 80 %  | 4   |
| Grain | Biscuit Malt        | 0.2 kg (3.1%)  | 79 %  | 45  |
| Grain | Płatki pszeniczne   | 0.55 kg (8.5%) | 60 %  | 3   |
| Grain | Płatki owsiane      | 0.2 kg (3.1%)  | 60 %  | 3   |
| Sugar | maltodekstryna      | 0.5 kg (7.8%)  | 90 %  | 1   |
| Sugar | laktoza             | 1 kg (15.5%)   | 90 %  | 1   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Topaz | 3 g    | 60 min | 18 %       |