

## 1.7 Na falí

- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **5.8**
- Style **California Common Beer**

### 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (75.8%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (3%)	78 %	4
Grain	Acid Malt	0.1 kg (1.5%)	58.7 %	6
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	22
Grain	Strzegom Karmel 30	0.2 kg (3%)	75 %	30
Grain	Caramunich® typ I	0.1 kg (1.5%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Cascade	20 g	15 min	6 %
Boil	Amarillo	40 g	1 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	50 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	15 g	Boil	15 min