

- Gravity **11.2 BLG**
- ABV ---
- IBU **12**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (81.8%)	80 %	4
Grain	Weyermann - Melanoiden Malt	0.2 kg (9.1%)	81 %	53
Grain	Strzegom Pszeniczny	0.2 kg (9.1%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	55 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis