

Młody podaje # następna warka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **3 %**
- Size with trub loss **101.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **115.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **76.5 liter(s)**
- Total mash volume **102 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	14.5 kg (56.9%)	80 %	4
Grain	Pszoniczny Weyermann	7 kg (27.5%)	85 %	4
Grain	Płatki owsiane	4 kg (15.7%)	60 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	150 g	60 min	7 %
Whirlpool	Azacca	150 g	15 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	90 g	fer