

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (84.9%)	80 %	7
Grain	Strzegom Monachijski typ I	0.3 kg (5.7%)	79 %	16
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	wolf	10 g	60 min	14 %
Boil	Saaz (Czech Republic)	20 g	30 min	1.7 %
Boil	Saaz (Czech Republic)	15 g	5 min	1.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11 g	---