

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 |