

**1??**

---

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **22**
- SRM **2.6**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (75%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (25%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Marynka	20 g	50 min	8.8 %
Boil	Marynka	10 g	10 min	8.8 %