

## #2

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- Gravity **19.5 BLG**
- ABV ---
- IBU **48**
- SRM **5.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (78.6%)	81 %	4
Grain	pszenica	1 kg (14.3%)	75 %	5
Sugar	cukier	0.5 kg (7.1%)	100 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	50 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew