

apa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM ---

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilsner	15 kg (100%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.4 %
Boil	Citra	30 g	30 min	13.5 %
Aroma (end of boil)	Cascade	25 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
su 05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	hibiskus	30 g	Secondary	7 day(s)