

# Ggggg

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hbc 630	10 g	60 min	14 %
Whirlpool	hbc 630	40 g	15 min	14 %
Whirlpool	Talus	50 g	15 min	9 %