

# istkołst

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.8 kg (74.6%)	81 %	4
Grain	słód zakwaszający	0.2 kg (1.7%)	81 %	4
Grain	1 Słód Caramunich Typ II Weyermann	0.3 kg (2.5%)	73 %	120
Grain	Strzegom Karmel 30	0.1 kg (0.8%)	75 %	30
Grain	1 Whole Mild Malt	1.5 kg (12.7%)	80 %	6
Grain	Płatki owsiane	0.9 kg (7.6%)	85 %	3