

jasne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.5 kg (84.9%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5.7%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (9.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | wolf | 10 g | 60 min | 14 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 1.7 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 1.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-33 | Wheat | Dry | 11 g | --- |