

kszy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Pszeniczny	2.5 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Lomik	15 g	20 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
safeale s-06	Wheat	Dry	11.5 g	---