

# Letnie piwko

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **32**
- SRM ---

## 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 **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (niemcy)	2.6 kg (65%)	--- %	---
Grain	Pszeniczny jasny (niemcy)	0.5 kg (12.5%)	--- %	---
Grain	Carmel pils (niemcy)	0.3 kg (7.5%)	--- %	---
Adjunct	Płatki owsiane	0.6 kg (15%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	11.3 %
Boil	Galaxy	15 g	13 min	14.5 %
Boil	Sabro	20 g	7 min	15 %