

# Matysiowo Common

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **40**
- SRM **2.9**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (85.7%)	78 %	4
Grain	Weyermann - Carapils	0.5 kg (14.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Boil	Marynka	15 g	1 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs

## Notes

- Fermentowane na chłodno, lager-like ale.  
*Mar 31, 2018, 11:06 AM*