

pastry

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **9.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

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

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (37.1%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (37.1%)	80 %	36
Adjunct	Milk Sugar (Lactose)	0.5 kg (10.9%)	76.1 %	0
Adjunct	ekstrakt owoce lesne	0.68 kg (14.8%)	76 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	30 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	200 ml	---