

## Pastry

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (40%)	80 %	3
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Sugar	laktoza	0.5 kg (10%)	--- %	---

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---