

## petite

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **3.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (90.4%)	81 %	4
Sugar	cukier kandyzowany	0.27 kg (7%)	100 %	---
Grain	Biscuit Malt	0.1 kg (2.6%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	12.6 %
Boil	Styrian Golding	11 g	10 min	2.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	80 ml	Fermentum Mobile