

Piwo na stół

- Gravity **7.3 BLG**
- ABV ---
- IBU **34**
- SRM **2.6**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (66.7%)	82 %	5
Grain	Płatki owsiane	1 kg (33.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	25 g	3 day(s)	6 %
Boil	Chinook	25 g	0 min	10 %
Dry Hop	Chinook	25 g	3 day(s)	10 %
Boil	Citra	25 g	0 min	12 %
Dry Hop	Citra	25 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis