

# Szyling

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **12.9**
- Style **Scottish Export 80/-**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale    | 2.5 kg (86.2%)  | 79 %  | 6   |
| Grain | Strzegom Bursztynowy | 0.35 kg (12.1%) | 70 %  | 49  |
| Grain | Jęczmień palony      | 0.05 kg (1.7%)  | 55 %  | 985 |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Liquid | 120 ml | Fermentum Mobile |