

test

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **4.7**

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 **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Słód Wędzony Steinbach	2 kg (40%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	30 g	60 min	4.1 %
Boil	WAI-ITI	10 g	10 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe amerykańskie mocno przypalone	10 g	Secondary	5 day(s)