

Testowe

- Gravity **13 BLG**
- ABV ---
- IBU **39**
- SRM **11.2**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Monachijski | 3 kg (54.5%) | 80 % | 16 |
| Grain | Strzegom Pale Ale | 2 kg (36.4%) | 79 % | 6 |
| Grain | Karmelowy Czerwony | 0.5 kg (9.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Dry Hop | Lublin (Lubelski) | 30 g | 7 day(s) | 4 % |
| Boil | Marynka | 50 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |