

toffik

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **5.5**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **81 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński | 10 kg (55.6%) | 81 % | 4 |
| Grain | Monachijski | 8 kg (44.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 60 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us04 | Ale | Dry | 50 g | --- |