

# Wysłodziak

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **29**
- SRM **26.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	0.5 kg (35.7%)	80 %	5
Grain	Strzegom Wiedeński	0.6 kg (42.9%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (14.3%)	73 %	1001
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (7.1%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	10 min	3.7 %
Aroma (end of boil)	Waimea	10 g	5 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Flavor	Skórka słodkiej pom	13 g	Boil	5 min