

## zobaczmy czy się uda

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **28**
- SRM **7.6**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **39.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (70.1%)	81 %	3.5
Grain	Strzegom Wiedeński	1.14 kg (20%)	79 %	10
Grain	Strzegom Karmel 150	0.57 kg (10%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	46.7 g	60 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	30 g	Boil	15 min