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- Gravity **12.9 BLG**
  - ABV **5.2 %**
  - IBU **14**
  - SRM **3.1**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.5 kg (60%)	80.5 %	2
Grain	Pszeniczny	0.75 kg (30%)	85 %	4
Grain	Płatki pszeniczne	0.25 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	10 g	45 min	7 %
Boil	zula	20 g	0 min	7 %
Dry Hop	zula	70 g	2 day(s)	7 %