

## 2.5 na 100

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **49**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.5 kg (59.5%)	78 %	6
Grain	Żytni	0.5 kg (11.9%)	85 %	8
Grain	Strzegom Pszeniczny	0.5 kg (11.9%)	81 %	6
Grain	Płatki owsiane	0.4 kg (9.5%)	85 %	3
Grain	Weyermann - Carapils	0.15 kg (3.6%)	78 %	4
Grain	Carahell	0.15 kg (3.6%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12 %
Boil	Barbe Rouge	8 g	20 min	10 %
Boil	Azacca	8 g	20 min	12.5 %
Boil	El Dorado	8 g	20 min	12 %
Boil	Pacific Gem	8 g	20 min	13.5 %
Aroma (end of boil)	Barbe Rouge	7 g	5 min	10 %
Aroma (end of boil)	Azacca	7 g	5 min	12.5 %
Aroma (end of boil)	El Dorado	12 g	5 min	12 %
Aroma (end of boil)	Cashmere	15 g	5 min	7 %
Aroma (end of boil)	Pacific Gem	12 g	5 min	13.4 %
Whirlpool	Barbe Rouge	10 g	1 min	10 %
Whirlpool	Azacca	10 g	1 min	12.5 %
Whirlpool	El Dorado	7 g	1 min	12 %
Whirlpool	Cashmere	15 g	1 min	7 %
Whirlpool	Pacific Gem	15 g	1 min	13.5 %
Whirlpool	Chinook	7 g	1 min	12 %