

# Któreśampiwo

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **4.2**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (62.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Żytni	1 kg (25%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Aroma (end of boil)	Cascade	10 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	700 ml	Safale

## Notes

- Rozpoczęcie fermentacji 11.02.2020  
Przelane na cichą 19.02.2020 - drożdże wzięte do żytniego stouta  
Zabutelkowano 07.03.2020  
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