

# Lekkie chmielowe

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- Gravity **9.3 BLG**
- ABV ---
- IBU **43**
- SRM **4.4**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Fermentables

| Type  | Name     | Amount        | Yield | EBC |
|-------|----------|---------------|-------|-----|
| Grain | bestmalz | 1.9 kg (100%) | 80 %  | 6   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 30 min | 10 %       |
| Boil    | Saaz   | 40 g   | 5 min  | 3.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 150 ml | fermentis  |