

lekkie na lato

- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (65.1%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (11.6%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (11.6%) | 60 % | 3 |
| Grain | Płatki orkiszowe | 0.5 kg (11.6%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 10 g | 55 min | 10.5 % |
| Boil | Centennial | 15 g | 5 min | 10.5 % |
| Aroma (end of boil) | Centennial | 20 g | 1 min | 10.5 % |
| Dry Hop | Centennial | 45 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |