

Maj

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **6.1**
- Style **Specialty Beer**

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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (33.3%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 4 kg (66.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |
| Aroma (end of boil) | Tomyski | 50 g | 10 min | 5 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 30 g | 5 min | 3 % |