

# mój1

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **20**
- SRM **7.6**

## 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 **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (58%)	79 %	22
Grain	Pilzneński	1 kg (29%)	81 %	4
Grain	Amber Malt	0.15 kg (4.3%)	75 %	43
Grain	Caramel/Crystal Malt - 40L	0.15 kg (4.3%)	74 %	79
Grain	Cara Ruby Castle	0.15 kg (4.3%)	72 %	49
Grain	Aroma CastleMalting	0 kg	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	13 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	150 ml	Safale