

# 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     |