

## moje\_piwko\_2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **5.1**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (66.7%)	80.5 %	4
Grain	Bestmalz Carmel Pils	1.5 kg (20%)	75 %	5
Grain	BESTMALZ - Best Minich	1 kg (13.3%)	80.5 %	16
Grain	Black (Patent) Malt	0 kg	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	East Kent Goldings	40 g	10 min	5.1 %
Dry Hop	Fuggles	40 g	14 day(s)	4.5 %
Boil	Mount Hood	20 g	60 min	5.5 %
Boil	East Kent Goldings	10 g	30 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis