

## 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  |