

murzyn

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **9.2**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (98%)	80 %	4
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	10 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1 ml	White Labs