

na lato

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **46**
- SRM **3.8**

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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Żytni	1 kg (20%)	85 %	8
Grain	Strzegom pszenica prażona	0.5 kg (10%)	70 %	7
Adjunct	Płatki owsiane błyskawiczne	0.5 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	no name	30 g	50 min	6 %
Boil	noname	20 g	40 min	6 %
Boil	Cascade	30 g	30 min	6 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Cascade	30 g	1 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	mrożony sok z owoców	2500 g	Primary	10 day(s)