

## Pa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **11.5**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (29.6%)   | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (29.6%)   | 79 %  | 10  |
| Grain | Strzegom Karmel 300 | 0.18 kg (5.3%) | 70 %  | 299 |
| Grain | Pszeniczny          | 1 kg (29.6%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 0.2 kg (5.9%)  | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 12.5 g | 60 min | 10 %       |