

# Piotruś

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- Gravity **22 BLG**
- ABV ---
- IBU **30**
- SRM **37**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (32.5%)	79 %	10
Grain	Monachijski Ciemny Steinbach	2.5 kg (32.5%)	100 %	30
Grain	Strzegom Pilzneński	2 kg (26%)	80 %	4
Grain	Caraaroma	0.5 kg (6.5%)	78 %	400
Grain	Weyermann - Carafa I	0.2 kg (2.6%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %