

## pl

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **5.2**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg (62.5%)	80.5 %	2
Grain	Munich Malt	2.7 kg (37.5%)	80 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	10.6 %
Boil	Cascade PL	35 g	10 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	10 g	Gozdawa