

PLIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **6.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pale Ale	5.5 kg (91.7%)	--- %	---
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (8.3%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	25 g	10 min	4 %
Mash	Sybilla	25 g	30 min	3.5 %
Mash	Marynka	25 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
s	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	20 g	Mash	10 min