

## Plsnerowate 2

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **5.6**

### 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński         | 3 kg (60%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 2 kg (40%) | 79 %  | 22  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 10 g   | Fermentis Division of S.I.Lesaffre |