

Pszenica

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.3**

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 **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 2.1 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2.1 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 60 g | 40 min | 3.3 % |
| Dry Hop | Lublin (Lubelski) | 40 g | 3 day(s) | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 11 g | Fermentis Division of S.I.Lesaffre |