

SETKA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **5.6**

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 **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.95 kg (69.4%) | 81 % | 4 |
| Grain | Karamel Pils Steinbach | 0.45 kg (10.6%) | 79 % | 6 |
| Grain | Monachijski | 0.25 kg (5.9%) | 80 % | 16 |
| Grain | Pszeniczny | 0.2 kg (4.7%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.35 kg (8.2%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.05 kg (1.2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Dry Hop | Sybilla | 100 g | 5 day(s) | 3.5 % |
| Boil | Marynka | 15 g | 20 min | 10 % |
| Boil | Marynka | 15 g | 10 min | 10 % |

Yeasts

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