

# Sprzątanie

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **8.5**

## 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.7 kg (28%)	80 %	7
Grain	Karmelowy Jasny 30EBC	1.1 kg (18.1%)	75 %	30
Grain	Caraclair	0.7 kg (11.5%)	70 %	---
Grain	Pilzneński	0.25 kg (4.1%)	81 %	4
Grain	Weyermann Caramunich 3	0.12 kg (2%)	76 %	150
Grain	Monachijski	1 kg (16.5%)	80 %	16
Grain	Pszeniczny	0.7 kg (11.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Hallertau Mittelfruh	26 g	20 min	3 %
Boil	Tettnang	40 g	20 min	4 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %