

# Szmulka

- Gravity **15.6 BLG**
- ABV ---
- IBU **23**
- SRM **13.8**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2.5 kg (32.1%) | 80 %  | 4   |
| Grain | Weyermann pszeniczny jasny  | 3 kg (38.5%)   | 80 %  | 6   |
| Grain | Strzegom Monachijski typ II | 2 kg (25.6%)   | 79 %  | 22  |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (3.8%)  | 72 %  | 236 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 40 min | 4 %        |
| Boil    | Sybilla           | 30 g   | 40 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |
| Boil    | Sybilla           | 20 g   | 20 min | 3.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 100 ml | Fermentum Mobile |

## Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Spice  | Jałowiec           | 50 g   | Boil    | 10 min |
| Spice  | Imbir świeży tarty | 80 g   | Boil    | 10 min |
| Fining | Mech irlandzki     | 10 g   | Boil    | 15 min |