

test bro

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (57.7%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.8%)	75 %	30
Grain	Strzegom Wiedeński	2 kg (38.5%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.2 %
Boil	Lublin (Lubelski)	20 g	30 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- 20
14,5
May 18, 2025, 12:38 AM