

## Z dyńki

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **23**
- SRM **7.4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (66.7%)	81 %	4
Grain	Abbey Malt Weyermann	0.6 kg (11.1%)	75 %	45
Grain	Monachijski	0.6 kg (11.1%)	80 %	16
Grain	Oats, Flaked	0.6 kg (11.1%)	60 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.8 %