

Zwyklak

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (90.9%)	80 %	7
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	50 g	5 min	11.2 %
Boil	Ahtanum	50 g	0 min	3.4 %

Yeasts

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