

Ciemne lekkie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU ---
- SRM **20.3**
- Style **Specialty Beer**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dehusked Carafo II	0.25 kg (7.9%)	70 %	837
Grain	Caraaroma	0.2 kg (6.3%)	78 %	400
Grain	Weyermann - Pilsner Malt	1.2 kg (38.1%)	81 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (47.6%)	80 %	20

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis