Kierunek Kraków

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.1**
- Style **Munich Helles**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Bruntal	4.5 kg *(88.2%)*	81 %	4
Grain	Strzegom Wiedeński	0.25 kg *(4.9%)*	79 %	10
Grain	Monachijski	0.25 kg *(4.9%)*	80 %	16
Grain	Weyermann - Carapils	0.1 kg *(2%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Boil	Marynka	15 g	10 min	10 %