Chińczyk

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg *(56.5%)*	80 %	5
Adjunct	Rice Hulls	0.5 kg *(21.7%)*	50 %	0
Grain	Pszeniczny	0.2 kg *(8.7%)*	85 %	4
Grain	Słód owsiany Fawcett	0.2 kg *(8.7%)*	61 %	5
Grain	Weyermann - Carapils	0.1 kg *(4.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	8 g	60 min	5.9 %
Boil	Huell Melon	12 g	20 min	5.9 %
Boil	Huell Melon	10 g	5 min	5.9 %