

## 5.

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **58**
- SRM **13.4**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.7 liter(s)**
- Total mash volume **2.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (81.9%)	80 %	6
Grain	Crystal Dark 420-480 Crisp	0.1 kg (2.4%)	74 %	450
Grain	Biscuit Malt	0.1 kg (2.4%)	79 %	50
Grain	Specjal B 350	0.15 kg (3.6%)	68 %	350
Grain	specjal x	0.2 kg (4.8%)	68 %	350
Sugar	DEMARA	0.2 kg (4.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	35 g	60 min	11 %
Boil	Mosaic	20 g	35 min	10 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale