

8-Plis górna fermentacja - Bolt z piwo.org

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **3**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (90%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	15 g	30 min	11 %
Mash	Lublin (Lubelski)	30 g	20 min	4 %
Whirlpool	Lublin (Lubelski)	35 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Wheat	Dry	11 g	---