

# Ale na słodzie pilzneńskim

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **8**

## 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 **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (46.4%)	80 %	4
Grain	Strzegom Monachijski typ I	0.9 kg (32.1%)	79 %	15
Grain	Karmelowy Jasny 30EBC	0.5 kg (17.9%)	75 %	30
Grain	Strzegom Bursztynowy	0.1 kg (3.6%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	6 g	60 min	13.7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	6.5 %

## Yeasts

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