

# eksperyment z resztek

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **43**
- SRM **19**

## Batch size

- Expected quantity of finished beer **4.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **4.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **3 %/h**
- Boil size **5 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	Monachijski	0.5 kg (27.8%)	80 %	16
Grain	Pilzneński	0.5 kg (27.8%)	81 %	4
Grain	Strzegom Karmel 150	0.3 kg (16.7%)	75 %	150
Grain	Strzegom Wiedeński	0.5 kg (27.8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	20 min	10 %
Boil	lunga	5 g	20 min	11 %
Aroma (end of boil)	Perle	25 g	5 min	7 %
Whirlpool	Tradition	25 g	5 min	5.5 %
Dry Hop	Magnat	25 g	5 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre