

## Gruit KBPD

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (83.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (9.7%)	79 %	16
Grain	Bestmalz Carmel Pils	0.2 kg (6.5%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	piołun	30 g	Primary	5 day(s)
Spice	kwiat lawendy	30 g	Primary	5 day(s)