

Koza

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **17.6**

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 **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 2 kg (62.5%) | 80.5 % | 3 |
| Grain | Pilzneński | 1 kg (31.3%) | 60 % | 3 |
| Grain | Strzegom Karmel 600 | 0.2 kg (6.3%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|----------|------|
| Flavor | Sok z opuncji | 1000 g | Bottling | --- |