

Kropoczka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **5**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pszeniczny | 10 kg (90.9%) | 85 % | 4 |
| Grain | Bestmalz Red X | 1 kg (9.1%) | 79 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Whirlpool | Citra | 50 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 20 g | Mangrove Jack's |