

# lekko ciemne

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **23**
- SRM **13.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	2 kg (47.6%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (23.8%)	81 %	6
Grain	Brown Crisp	0.6 kg (14.3%)	70 %	135
Grain	Crystal Medium	0.2 kg (4.8%)	72 %	270
Grain	Cara Ruby Castle	0.2 kg (4.8%)	72 %	50
Grain	Special B Castle	0.2 kg (4.8%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	6.2 %
Boil	Amarillo	15 g	30 min	8.9 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM56 Wozem Jestem	Ale	Liquid	30 ml	Fermentum Mobile