

Lekkość bytu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **10**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.5 kg (41.7%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 2.5 kg (41.7%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 0.5 kg (8.3%) | 75 % | 59 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | Dr Rudi | 5 g | 20 min | 11.8 % |
| Boil | Dr Rudi | 20 g | 15 min | 11.8 % |
| Aroma (end of boil) | Citra | 30 g | 3 min | 12 % |
| Dry Hop | Citra | 20 g | 14 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Danstar Nottingham | Ale | Dry | 11 g | --- |