

Luźniaczek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (54.5%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (27.3%) | 80 % | 5 |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (9.1%) | 78 % | 20 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Ella (AUS) | 15 g | 60 min | 14.6 % |
| Boil | Belma | 20 g | 10 min | 9.4 % |
| Boil | Nelson Sauvín | 20 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|------|--------|------------|
| öIn Koelsch Style Ale Yeast | Ale | Dry | 11 g | Lallemand |