

Majówkowy MIX

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **6.3**
- Style **Brown IPA**

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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (27.3%)	81 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (27.3%)	79 %	22
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	40 g	60 min	8.3 %
Aroma (end of boil)	Puławski	40 g	5 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis