

Mózgotrzep

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **13.7**

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 **23 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (49.5%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2.4 kg (45.7%) | 81 % | 6 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.8%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 10.4 % |
| Boil | Ahtanum | 8.3 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Aroma (end of boil) | Ahtanum | 20 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |