

Nachmielona woda #01

- Gravity **3.8 BLG**
- ABV **1.4 %**
- IBU **124**
- SRM ---

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11 liter(s)**

Mash information

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

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	cukier	0.5 kg (100%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Citra	10 g	30 min	10 %
Whirlpool	Mosaic	10 g	5 min	10 %
Whirlpool	Citra	10 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Piekarnicze	Wine	Dry	2.5 g	---