

# nygga

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **16**
- SRM **8.5**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **45 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.5 kg (5.9%)	85 %	3
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3
Grain	Weyermann - Pale Ale Malt	3 kg (35.3%)	85 %	6.5
Grain	Weyermann - Acidulated Malt	0.2 kg (2.4%)	80 %	4
Grain	Weyermann pszeniczny jasny	1.2 kg (14.1%)	80 %	4
Sugar	Pulpa mango	3.1 kg (36.5%)	20 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	30 g	60 min	5.6 %