

## peter

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **5.9**

### 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 **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	16
Grain	Briess - Pale Ale Malt	1 kg (22.2%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (22.2%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4
Grain	Steinbach Karamel Pils	0.25 kg (5.6%)	79 %	6
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.25 kg (5.6%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Fuggles	10 g	25 min	4.5 %
Dry Hop	Lublin (Lubelski)	5 g	12 day(s)	4 %