

# Piwerko "Domówka"

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **8.1**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (67.4%)	81 %	4
Grain	Pszeniczny	1 kg (22.5%)	85 %	4
Grain	Strzegom Karmel 300	0.15 kg (3.4%)	70 %	299
Grain	Płatki owsiane	0.3 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Lemon drop	20 g	30 min	4.6 %
Boil	Lemon drop	10 g	15 min	4.6 %
Boil	Lemon drop	10 g	5 min	4.6 %
Dry Hop	Lemon drop	30 g	4 day(s)	4.6 %
Dry Hop	Citra	30 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	5 min