

Resztki słodów

- Gravity **13.4 BLG**
- ABV ---
- IBU **31**
- SRM **9.5**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (46.5%) | 79 % | 16 |
| Grain | Pszeniczny | 1 kg (23.3%) | 85 % | 4 |
| Grain | Pilznieński | 1 kg (23.3%) | 81 % | 4 |
| Grain | Karmelowy Czerwony | 0.3 kg (7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 10 min | 5.5 % |
| Boil | Magnum | 20 g | 60 min | 10 % |
| First Wort | Tradition | 20 g | 1 min | 5.5 % |

Yeasts

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