

## shz3

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **4**

### 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (30%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	5 min	15.5 %