

# symlton

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **20**
- SRM **3.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pale Ale       | 3 kg (76.9%)   | 80 %  | 5   |
| Grain | Pszeniczny     | 0.5 kg (12.8%) | 85 %  | 4   |
| Grain | Płatki owsiane | 0.4 kg (10.3%) | 60 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Mandarina Bavaria | 30 g   | 15 min | 7 %        |
| Aroma (end of boil) | Huell Melon       | 20 g   | 15 min | 7.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | CURACAO | 30 g   | Boil    | 15 min |