

## toffik

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **5.5**

### Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **81 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (55.6%)	81 %	4
Grain	Monachijski	8 kg (44.4%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us04	Ale	Dry	50 g	---