

## tom 3

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.7**

### 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	Pilzneński	1 kg (20%)	81 %	4
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Pszeniczny	0.5 kg (10%)	82 %	4
Grain	własny	2.5 kg (50%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Perle	10 g	10 min	7 %
Boil	Magnum	5 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	11 g	---