

## Toporek2

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **12**
- SRM **17.4**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.5 kg (65.8%) | 79 %  | 6   |
| Grain | Monachijski         | 0.5 kg (13.2%) | 80 %  | 16  |
| Grain | Strzegom Karmel 300 | 0.5 kg (13.2%) | 70 %  | 299 |
| Grain | Barwiący            | 0.1 kg (2.6%)  | 55 %  | 985 |
| Grain | Pszeniczny          | 0.2 kg (5.3%)  | 85 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |

### Yeasts

| Name                                 | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|------------|
| Drożdże Gozdawa British Ale Yeast 04 | Ale  | Dry  | 10 g   | ---        |