

## W3

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **5.9**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (60%)	81 %	4
Grain	Monachijski	1 kg (40%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7.7 %
Boil	Lublin (Lubelski)	8 g	60 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	17 g	5 min	4.5 %
Aroma (end of boil)	Marynka	8 g	5 min	7.7 %
Boil	Marynka	5 g	15 min	7.7 %