

# Wspólne

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- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **6.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (61.5%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Carahell	0.5 kg (7.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	30 g	15 min	10 %
Boil	Marynka	30 g	0 min	10 %

## Yeasts

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