

Z chmieleniem na zimno 2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **7.1**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5.5 kg (82.1%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (14.9%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Cascade | 15 g | 60 min | 7 % |
| Aroma (end of boil) | Liberty | 50 g | 15 min | 4.5 % |
| Dry Hop | Enigma (AUS) | 50 g | 4 day(s) | 17.2 % |