

## Z chmieleniem na zimno 2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- 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	10 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 %