

# Zrzuta z Majchrzem

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **12**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (61%)	80 %	5
Grain	Viking Pilsner malt	1 kg (24.4%)	82 %	4
Grain	Biscuit Malt	0.25 kg (6.1%)	79 %	45
Grain	Briess - Carapils Malt	0.25 kg (6.1%)	74 %	3
Grain	Płatki owsiane	0.1 kg (2.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	14.4 %
Aroma (end of boil)	Hallertau	20 g	5 min	5.5 %