

Zwyklak

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **4.4**

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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (90.9%) | 80 % | 7 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|-------|------------|
| Boil | Nelson Sauvin | 50 g | 5 min | 11.2 % |
| Boil | Ahtanum | 50 g | 0 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |