

## 2.1 Na fali

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4.4**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (75.8%)  | 80 %   | 4   |
| Grain | Weyermann - Carapils       | 0.5 kg (7.6%) | 78 %   | 4   |
| Grain | Acid Malt                  | 0.1 kg (1.5%) | 58.7 % | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.6%) | 79 %   | 22  |
| Grain | Strzegom Wiedeński         | 0.5 kg (7.6%) | 79 %   | 10  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Summit   | 20 g   | 60 min | 15.8 %     |
| Boil    | Summit   | 10 g   | 30 min | 15.8 %     |
| Boil    | Cascade  | 20 g   | 15 min | 6 %        |
| Boil    | Amarillo | 40 g   | 0 min  | 9.5 %      |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 500 ml | Fermentum Mobile |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 15 min |