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- Gravity **13.1 BLG**
  - ABV **5.3 %**
  - IBU **39**
  - SRM **5.6**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Karmelowy 50	0.5 kg (9.1%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	6.2 %
Boil	Lublin (Lubelski)	30 g	10 min	6 %

### Yeasts

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