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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 |