

## 3 piwo

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- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **2.2**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (50%)	85 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	40 min	6 %
Boil	Citra	10 g	20 min	12 %
Dry Hop	Styrian Golding	15 g	7 day(s)	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
su-04	Ale	Dry	10 g	---