

## #38 Gruit na obronę licencjatu

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.7**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **14 %**
- Size with trub loss **4.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **6.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1 kg (71.4%)	81 %	4
Grain	Płatki owsiane	0.2 kg (14.3%)	60 %	3
Grain	Simpsons - Golden Naked Oats	0.1 kg (7.1%)	73 %	20
Grain	Pszeniczny	0.1 kg (7.1%)	85 %	4

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z 1 pomarańczy	15 g	Boil	15 min
Flavor	Jaśmin	10 g	Boil	0 min
Flavor	Werbena cytrynowa	2 g	Boil	0 min
Flavor	Jaśmin	4 g	Secondary	1 day(s)

### Notes

- Dodatki dodane po wyłączeniu palnika  
Dodatkowy jaśmin macerowany w brandy przez 7 dni  
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