

## Dla ludu 12 Blg

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.3**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (86.2%)	--- %	4
Grain	płatki żytnie	0.4 kg (6.9%)	--- %	4
Sugar	cukier	0.4 kg (6.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Lublin (Lubelski)	10 g	60 min	5 %
Boil	Lublin (Lubelski)	30 g	15 min	5 %
Boil	Lublin (Lubelski)	30 g	1 min	5 %
Dry Hop	Lublin (Lubelski)	30 g	7 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis