

# Dzień jak co dzień

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **4.9**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Viking Pilsner malt	1 kg (20%)	82 %	4
Grain	Weyermann pszeniczny jasny	1 kg (20%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	40 min	15 %
Boil	Sybilla	15 g	40 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis