

## fah

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	6.8 %
Aroma (end of boil)	Marynka	23 g	1 min	6.8 %
Whirlpool	Lublin (Lubelski)	30 g	30 min	3 %