

Full aroma hops

- Gravity **10 BLG**
- ABV **4 %**
- IBU **42**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 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	Weyermann - Acidulated Malt	4 kg (100%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.7 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	4 %
Dry Hop	Sybilla	25 g	7 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.5 g	Safale