

# Full

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Pilznieński	5 kg (92.6%)	81 %	4
Grain	Płatki pszeniczne	0.4 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.7 %
Boil	Marynka	30 g	30 min	8.7 %
Boil	Marynka	50 g	5 min	8.7 %