

# Kansas

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (71.4%)	81 %	5
Słód jęczmienny pilzneński 3-5 EBC Weyermann® 5 kg				
Grain	Castle Malting Whisky Nature	2 kg (28.6%)	85 %	4
Słód jęczmienny Château Peated 5-10 ppm Castle Malting® 1 kg - wędzony dymem ze szkockiego torfu (peated malt). Stężenie fenoli: 5-10 ppm. Barwa: 2,5-3,5 EBC.				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	45 min	13 %
Aroma (end of boil)	Chinook	50 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis