

kuptys

- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **10.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayermann	3.6 kg (90%)	--- %	---
Grain	Carafa	0.1 kg (2.5%)	--- %	---
Grain	Caraaroma	0.3 kg (7.5%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Willamette	30 g	0 min	5 %
Boil	pionner	30 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Dry	12 g	---