

kwas

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 1 kg (36.4%) | 85 % | 4 |
| Grain | Briess - Pale Ale Malt | 1.5 kg (54.5%) | 80 % | 7 |
| Grain | BESTMALZ - Best Pilsen | 0.25 kg (9.1%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Dry Hop | Kohatu | 50 g | 5 day(s) | 7.8 % |
| Boil | Vic Secret | 5 g | 60 min | 16.3 % |
| Dry Hop | Vic Secret | 45 g | 5 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 10 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|-----------|----------|
| Other | laktoza | 250 g | Boil | 15 min |
| Flavor | brzoskwinie/czarna porzeczka | 250 g | Secondary | 5 day(s) |