

## lekkie na start

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (94.3%)  | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (5.7%) | 78 %  | 4   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 15 g   | 60 min | 11 %       |
| Boil                | Lublin (Lubelski) | 40 g   | 20 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 5 min  | 4 %        |
| Whirlpool           | Lublin (Lubelski) | 30 g   | ---    | 4 %        |

### Yeasts

| Name                         | Type  | Form   | Amount  | Laboratory       |
|------------------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina         | Lager | Liquid | 1600 ml | Fermentum Mobile |
| brzeczka z nad startera zlna |       |        |         |                  |
| FM26 Belgijskie Pagórki      | Ale   | Liquid | 700 ml  | Fermentum Mobile |
| brzeczka z nad startera zlna |       |        |         |                  |

### Notes

- Warka podzielona na 2 fermentory:  
10l - Lager  
15l - Ale  
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