

Lelek kozodój

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (44.1%)	85 %	8
Grain	Strzegom Wiedeński	2 kg (29.4%)	79 %	10
Grain	Rice, Flaked	1 kg (14.7%)	70 %	2
Grain	Oats, Flaked	0.4 kg (5.9%)	80 %	2
Grain	Barley, Flaked	0.4 kg (5.9%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile