

## Letnie piwko 2.0

---

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM ---

### 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 **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (niemcy)	2 kg (62.5%)	--- %	---
Grain	Pszeniczny jasny (niemcy)	0.3 kg (9.4%)	--- %	---
Grain	Carmel pils (niemcy)	0.4 kg (12.5%)	--- %	---
Adjunct	Płatki owsiane	0.5 kg (15.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8 g	50 min	11.3 %
Boil	Galaxy	12 g	15 min	14.5 %
Boil	Sabro	12 g	7 min	15 %