

# Maj

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **6.1**
- Style **Specialty Beer**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Strzegom Wiedeński	4 kg (66.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Aroma (end of boil)	Tomyski	50 g	10 min	5 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	5 min	3 %