

Na młóto dla glonów

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 5 kg (100%) | 81 % | 4 |

5 kg słodu + 15 litrów wody do zacierania (1:3).
Po zacieraniu wysładzać młóto do ekstraktu 2 st. Brix.
Następnie przelać przez młóto 20 litrów wody o temperaturze 70 st. C. Wodę zebrać, młóto przepłukać wodą i wysuszyć w temperaturze 50 st. C.

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Wai-iti | 50 g | 15 min | 2.4 % |
| Boil | Simcoe | 5 g | 60 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 10 g | --- |