

pa pa dla was

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (90.9%) | 81 % | 4 |
| Grain | Carahell | 0.2 kg (4.5%) | 77 % | 26 |
| Grain | Biscuit Malt | 0.2 kg (4.5%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | hbc 682 | 10 g | 60 min | 18 % |
| Whirlpool | hbc 682 | 40 g | 15 min | 18 % |
| Dry Hop | Simcoe cryo | 25 g | 3 day(s) | 26 % |
| Dry Hop | Idaho 7 cryo | 25 g | 3 day(s) | 24 % |