

## pa pa dla was

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- 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 %