

# pejstri

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **5**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **20 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (15.5%)	85 %	4
Grain	Strzegom Pilzneński	3 kg (46.5%)	80 %	4
Grain	Biscuit Malt	0.2 kg (3.1%)	79 %	45
Grain	Płatki pszeniczne	0.55 kg (8.5%)	60 %	3
Grain	Płatki owsiane	0.2 kg (3.1%)	60 %	3
Sugar	maltodekstryna	0.5 kg (7.8%)	90 %	1
Sugar	laktoza	1 kg (15.5%)	90 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	3 g	60 min	18 %