

## Piwo Dobre :)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **7**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 600	0.07 kg (1.2%)	68 %	601
Grain	Pilzneński	5 kg (82.4%)	81 %	4
Grain	Monachijski	1 kg (16.5%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	50 g	10 min	4 %
Mash	Marynka	50 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis