

piwo II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- SRM **8.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | Strzegom Monachijski typ II | 3 kg (60%) | 79 % | 22 |
| Grain | Briess - Pale Ale Malt | 2 kg (40%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 45 g | 60 min | 10 % |