

po prostu piwko

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **40**
- SRM **7.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.1%)	80 %	5
Grain	Pszeniczny	1 kg (28.6%)	85 %	4
Grain	ciasteczkowy	0.5 kg (14.3%)	72 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	30 min	7.1 %
Boil	Oktawia	25 g	15 min	7.1 %
Aroma (end of boil)	Oktawia	50 g	0 min	7.1 %

Yeasts

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