

## Przestrzeń afiniczna

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- Gravity **14.3 BLG**
- ABV ---
- IBU **87**
- SRM **33.7**
- Style **Scottish Light 60/-**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Karmel 300	1 kg (16.7%)	70 %	299
Grain	Karmelowy Czerwony	2 kg (33.3%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	50 g	60 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Płatki z beczki po bourbonie	50 g	Secondary	7 day(s)