

s1

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (50%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	15 min	6 %
Boil	chnook	10 g	22 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Forbidden Fruit	Ale	Liquid	5 ml	Wyeast Labs