

# SETKA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **5.6**

## 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 **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.95 kg (69.4%)	81 %	4
Grain	Karamel Pils Steinbach	0.45 kg (10.6%)	79 %	6
Grain	Monachijski	0.25 kg (5.9%)	80 %	16
Grain	Pszeniczny	0.2 kg (4.7%)	85 %	4
Grain	Strzegom Karmel 30	0.35 kg (8.2%)	75 %	30
Grain	Strzegom Karmel 300	0.05 kg (1.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Dry Hop	Sybilla	100 g	5 day(s)	3.5 %
Boil	Marynka	15 g	20 min	10 %
Boil	Marynka	15 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis Division of S.I.Lesaffre