

świerkowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **5**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **39.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 10 kg (87%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (4.3%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (8.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Marynka | 15 g | 60 min | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|------|--------|--------|---------|--------|
| Herb | świerk | 300 g | Boil | 30 min |
| Herb | świerk | 100 g | Boil | 0 min |