

# świerkowe

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.9**

## 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 **2.4 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.7 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.22 kg (87%)  | 79 %  | 6   |
| Grain | Pszeniczny        | 0.11 kg (4.3%) | 85 %  | 4   |
| Grain | Monachijski       | 0.22 kg (8.7%) | 80 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 5.56 g | 60 min | 13.5 %     |
| Boil    | Marynka | 3.33 g | 60 min | 10 %       |

## Extras

| Type | Name   | Amount  | Use for | Time   |
|------|--------|---------|---------|--------|
| Herb | świerk | 66.67 g | Boil    | 30 min |
| Herb | świerk | 22.22 g | Boil    | 0 min  |