

# 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