

# Szmulka

- Gravity **15.6 BLG**
- ABV ---
- IBU **23**
- SRM **13.8**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (32.1%)	80 %	4
Grain	Weyermann pszeniczny jasny	3 kg (38.5%)	80 %	6
Grain	Strzegom Monachijski typ II	2 kg (25.6%)	79 %	22
Grain	Caramel/Crystal Malt - 120L	0.3 kg (3.8%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	40 min	4 %
Boil	Sybilla	30 g	40 min	3.5 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Sybilla	20 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	50 g	Boil	10 min
Spice	Imbir świeży tarty	80 g	Boil	10 min
Fining	Mech irlandzki	10 g	Boil	15 min