

TEST I

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **4.5**

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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Viking Malt	4 kg (61.5%)	80 %	4
Grain	Viking Wheat Malt	2 kg (30.8%)	83 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.7 %
Boil	Citra	10 g	10 min	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
TEST 1	Ale	Slant	200 ml	?

Extras

Type	Name	Amount	Use for	Time
Flavor	OWOCE	400 g	Secondary	3 day(s)