

## Testowe

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- Gravity **13 BLG**
- ABV ---
- IBU **39**
- SRM **11.2**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (54.5%)	80 %	16
Grain	Strzegom Pale Ale	2 kg (36.4%)	79 %	6
Grain	Karmelowy Czerwony	0.5 kg (9.1%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Lublin (Lubelski)	30 g	7 day(s)	4 %
Boil	Marynka	50 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis