

## To co mam

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- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **5.3**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (74.5%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (21.3%)	81 %	6
Grain	Briess - Carapils Malt	0.2 kg (4.3%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Columbus/Tomahawk/Zeus	15 g	50 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---