

## tom2 nowy pils 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 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 | Strzegom Pilzneński | 2.5 kg (45.5%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 2.5 kg (45.5%) | 79 %  | 10  |
| Grain | Pszeniczny          | 0.5 kg (9.1%)  | 85 %  | 4   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 15 g   | 60 min | 11 %       |
| Boil                | Marynka           | 10 g   | 60 min | 6.8 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 10 min | 6 %        |