

## W2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.8**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (80%)	75 %	4
Grain	Monachijski	0.5 kg (20%)	80 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	40 min	7.7 %
Aroma (end of boil)	Marynka	30 g	5 min	7.7 %
Dry Hop	Lublin (Lubelski)	30 g	7 day(s)	4.5 %