

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **8.3**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	1 kg (34.5%)	80 %	6
Grain	Strzegom Wiedeński	0.5 kg (17.2%)	79 %	10
Grain	Monachijski	0.5 kg (17.2%)	80 %	16
Grain	Strzegom Karmel 30	0.7 kg (24.1%)	75 %	30
Grain	Pszeniczny	0.2 kg (6.9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calypso	10 g	30 min	14.8 %
Boil	Lemon drop	30 g	10 min	4.6 %