

## #18 jęczmień, pszenica, cookie

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **18**
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (60.6%)	80 %	4
Grain	Pszenica niesłodowana	0.8 kg (24.2%)	75 %	3
Grain	Strzegom Bursztynowy	0.3 kg (9.1%)	70 %	49
Grain	Płatki pszeniczne	0.2 kg (6.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Boil	Equinox	40 g	0 min	13.2 %
Whirlpool	Willamette	30 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale