

2???

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **13.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (30.8%)	81 %	4
Grain	Briess - Pale Ale Malt	3 kg (46.2%)	80 %	7
Grain	Bestmalz Red X	1 kg (15.4%)	79 %	30
Grain	red rey crystal	0.5 kg (7.7%)	80 %	237

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.4 %
Boil	Mosaic	30 g	15 min	11.4 %
Boil	Chinook	30 g	10 min	9.3 %
Boil	El Dorado	10 g	5 min	13.2 %
Dry Hop	WAI-ITI	30 g	7 day(s)	1.6 %
Dry Hop	lunga	10 g	7 day(s)	10.3 %
Dry Hop	El Dorado	20 g	7 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---