

## #7

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **18**
- SRM **49.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (66.7%)	80 %	7
Grain	Strzegom Czekoladowy 1200	1 kg (33.3%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	30 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	600 ml	---