

bez stylu

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **3.8**

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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (54.5%)	82 %	4
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Chit Malt	0.5 kg (9.1%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	30 min	4.5 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Mosaic	20 g	1 min	10 %
Boil	Hallertau	20 g	1 min	4.5 %
Dry Hop	Hallertau	10 g	4 day(s)	4.5 %
Dry Hop	Mosaic	10 g	---	10 %