

# Codzienne

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **13.7**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.56 kg (60%)	80 %	5
Grain	Strzegom Karmel 150	0.26 kg (10%)	75 %	150
Grain	Strzegom Monachijski typ II	0.754 kg (29%)	79 %	22
Grain	Jęczmień palony	0.026 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	30 min	15.5 %
Whirlpool	Saaz (USA)	10 g	20 min	3.75 %
Whirlpool	Styrian Golding	10 g	20 min	3.6 %
Dry Hop	Saaz (USA)	20 g	2 day(s)	3.75 %
Dry Hop	Styrian Golding	10 g	2 day(s)	3.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	2 g	Secondary	2 day(s)
Other	Cukier	50 g	Bottling	---

## Notes

- Fermentacja od 16 do 18 stopni 2 tygodnie  
*Nov 24, 2020, 6:11 PM*