

## Działka ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **33.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (79.2%)	81 %	4
Grain	Vienna Malt	0.5 kg (10.4%)	78 %	8
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	12.7 %
Boil	East Kent Goldings	19 g	10 min	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	11 g	Lallemand