

Ggggg

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **25**
- SRM **2.8**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2.5 kg (83.3%)	80 %	4
Grain	Viking Wędzony bukiem	0.5 kg (16.7%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	50 min	14 %
Boil	Marynka	15 g	15 min	10 %
Whirlpool	Marynka	25 g	15 min	10 %