

ignalki

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.7 kg (65.3%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (6.9%)	85 %	3
Grain	Viking Wheat Malt	0.5 kg (6.9%)	83 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.9%)	79 %	16
Sugar	cukier	0.5 kg (6.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Chinook	20 g	20 min	13 %
Boil	Huell Melon	50 g	10 min	7.5 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	sosna górska pędy	150 g	Boil	20 min
Flavor	sosna górska pędy	150 g	Boil	5 min