

## Lajtlflow

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **23**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (55.6%)	81 %	4
Grain	Pszeniczny	1 kg (27.8%)	85 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (5.6%)	79 %	22
Grain	Viking Pale Ale malt	0.2 kg (5.6%)	80 %	5
Grain	Karmelowy Czerwony	0.2 kg (5.6%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Mosaic	35 g	5 min	10 %