

## Lekkość bytu

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **10**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.5 kg (41.7%)	79 %	22
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	5 g	20 min	11.8 %
Boil	Dr Rudi	20 g	15 min	11.8 %
Aroma (end of boil)	Citra	30 g	3 min	12 %
Dry Hop	Citra	20 g	14 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Nottingham	Ale	Dry	11 g	---