

# Letnie piwko

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **32**
- SRM ---

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain   | Pale ale (niemcy)         | 2.6 kg (65%)   | --- % | --- |
| Grain   | Pszeniczny jasny (niemcy) | 0.5 kg (12.5%) | --- % | --- |
| Grain   | Carmel pils (niemcy)      | 0.3 kg (7.5%)  | --- % | --- |
| Adjunct | Płatki owsiane            | 0.6 kg (15%)   | --- % | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 50 min | 11.3 %     |
| Boil    | Galaxy  | 15 g   | 13 min | 14.5 %     |
| Boil    | Sabro   | 20 g   | 7 min  | 15 %       |