

# Lubię letkie

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **3.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Aroma (end of boil)	Enigma (AUS)	50 g	0 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	12 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zest owocowy	100 g	Secondary	3 day(s)