

# Luźniaczek

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (27.3%)	80 %	5
Grain	Cara Blonde - Castle Malting	0.5 kg (9.1%)	78 %	20
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	15 g	60 min	14.6 %
Boil	Belma	20 g	10 min	9.4 %
Boil	Nelson Sauvín	20 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
öIn Koelsch Style Ale Yeast	Ale	Dry	11 g	Lallemand