

# Mózgotrzep

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **13.7**

## 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 **23 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (49.5%)	80 %	5
Grain	Strzegom Pszeniczny	2.4 kg (45.7%)	81 %	6
Grain	Strzegom Karmel 600	0.25 kg (4.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10.4 %
Boil	Ahtanum	8.3 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	60 min	4 %
Aroma (end of boil)	Ahtanum	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis