

## Na szybko

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **6.4**

### 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 **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Honey Malt	0.6 kg (11.5%)	80 %	49
Grain	Cara Blonde - Castle Malting	0.6 kg (11.5%)	78 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	15 g	60 min	14.6 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	20 min	4.5 %
Aroma (end of boil)	Izabella	15 g	20 min	5.1 %