

No matter the weather

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **18**
- SRM **3.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (37.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (18.9%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.25 kg (9.4%)	80 %	6
Grain	Strzegom Pale Ale	0.3 kg (11.3%)	79 %	6
Grain	Płatki owsiane	0.2 kg (7.5%)	85 %	3
Grain	Płatki żytnie	0.15 kg (5.7%)	80 %	3
Grain	Płatki jęczmienne	0.1 kg (3.8%)	80 %	4
Grain	Strzegom Colorado Honig	0.15 kg (5.7%)	80 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	2 min	14 %
Boil	lunga	13 g	30 min	9.5 %
Dry Hop	Sybilla	50 g	3 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2.5 g	Boil	10 min