

## Normal everyday beer

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **7.5**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (44.6%)	80 %	5
Grain	Pilzneński	0.8 kg (16.2%)	81 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (16.2%)	79 %	16
Grain	Płatki owsiane	0.5 kg (10.1%)	85 %	3
Grain	Viking melanoidynowy	0.63 kg (12.8%)	75 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Golding	15 g	10 min	5 %
Boil	Tomyski	15 g	5 min	2.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale

### Notes

- Początek fermentacji 17.01.2021 14\*Blg  
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