

## petite

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **3.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3.5 kg (90.4%) | 81 %  | 4   |
| Sugar | cukier kandyzowany | 0.27 kg (7%)   | 100 % | --- |
| Grain | Biscuit Malt       | 0.1 kg (2.6%)  | 79 %  | 45  |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Simcoe          | 10 g   | 60 min | 12.6 %     |
| Boil    | Styrian Golding | 11 g   | 10 min | 2.6 %      |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Slant | 80 ml  | Fermentum Mobile |