

Piwo lager ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód pilzneński viking malt 3,2-4,5 EBC Weyermann | 5 kg (83.3%) | 80 % | 4 |
| Grain | słód monachijski | 1 kg (16.7%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 20 g | 60 min | 4.3 % |
| First Wort | Izabella | 20 g | 60 min | 5.2 % |
| Boil | Marynka | 25 g | 30 min | 7.9 % |
| Aroma (end of boil) | Sybilla | 30 g | 10 min | 7 % |
| Aroma (end of boil) | Izabella | 15 g | 10 min | 5.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 10 min | 4.3 % |
| Whirlpool | Sybilla | 20 g | 5 min | 7 % |
| Whirlpool | Izabella | 15 g | 5 min | 5.2 % |
| Whirlpool | Lublin (Lubelski) | 15 g | 5 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|---------|------------|
| FM 704 Lutra kveik | Ale | Liquid | 1000 ml | --- |