

pl

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.5 kg (62.5%) | 80.5 % | 2 |
| Grain | Munich Malt | 2.7 kg (37.5%) | 80 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 20 g | 50 min | 10.6 % |
| Boil | Cascade PL | 35 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| Gozdawa - W35 German Lager | Lager | Dry | 10 g | Gozdawa |