

Resztki słodów

- Gravity **13.4 BLG**
- ABV ---
- IBU **31**
- SRM **9.5**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (46.5%)	79 %	16
Grain	Pszeniczny	1 kg (23.3%)	85 %	4
Grain	Pilznieński	1 kg (23.3%)	81 %	4
Grain	Karmelowy Czerwony	0.3 kg (7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	10 min	5.5 %
Boil	Magnum	20 g	60 min	10 %
First Wort	Tradition	20 g	1 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale