

# Skopanskie 1

- Gravity **19.6 BLG**
- ABV ---
- IBU **40**
- SRM **8.4**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **4.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **3.4 liter(s)**
- Total mash volume **5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 10L	0.1 kg (6.3%)	75 %	20
Grain	Monachijski	0.5 kg (31.3%)	80 %	16
Grain	Strzegom Wiedeński	0.3 kg (18.8%)	79 %	10
Grain	Pilzneński	0.7 kg (43.8%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	25 g	60 min	10 %
Mash	Magnat	25 g	40 min	11.2 %
Aroma (end of boil)	Perle	25 g	15 min	7 %
Whirlpool	Lublin (Lubelski)	25 g	5 min	4 %
Dry Hop	Tradition	25 g	15 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lager B16	Lager	Dry	12.5 g	---