

## Słaby ejl

- Gravity **9.8 BLG**
- ABV ---
- IBU **23**
- SRM **22.1**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (59.7%)	85 %	5
Grain	Strzegom Pszeniczny	0.5 kg (14.9%)	--- %	6
Grain	Strzegom Karmel 150	0.25 kg (7.5%)	--- %	150
Grain	Płatki owsiane	0.4 kg (11.9%)	--- %	---
Grain	Strzegom Czekoladowy jasny	0.1 kg (3%)	--- %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3%)	--- %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	22 g	60 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---