

## Swi v2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **5**

### 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 **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (70.9%)	80.5 %	2
Grain	Płatki owsiane	0.4 kg (5.7%)	85 %	3
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Monachijski	1 kg (14.2%)	80 %	16
Grain	Karmelowy Czerwony	0.15 kg (2.1%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Tradition	30 g	0 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis