

## Test 2 kwas

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (26.7%)	80 %	5
Grain	Viking Vienna Malt	2 kg (26.7%)	79 %	7
Grain	Viking Wheat Malt	2 kg (26.7%)	83 %	5
Grain	Oats, Malted	1 kg (13.3%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	30 min	5.2 %
Boil	lunga	10 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Owoce	4000 g	Secondary	4 day(s)