

## TEST I

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **4.5**

### 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Słód PILZNEŃSKI<br>Viking Malt | 4 kg (61.5%)  | 80 %  | 4   |
| Grain | Viking Wheat Malt              | 2 kg (30.8%)  | 83 %  | 5   |
| Grain | Płatki owsiane                 | 0.5 kg (7.7%) | 85 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 15 g   | 60 min | 13.7 %     |
| Boil    | Citra | 10 g   | 10 min | 13.7 %     |

### Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| TEST 1 | Ale  | Slant | 200 ml | ?          |

### Extras

| Type   | Name  | Amount | Use for   | Time     |
|--------|-------|--------|-----------|----------|
| Flavor | OWOCE | 400 g  | Secondary | 3 day(s) |