

## Toporek2

---

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **12**
- SRM **17.4**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (65.8%)	79 %	6
Grain	Monachijski	0.5 kg (13.2%)	80 %	16
Grain	Strzegom Karmel 300	0.5 kg (13.2%)	70 %	299
Grain	Barwiący	0.1 kg (2.6%)	55 %	985
Grain	Pszeniczny	0.2 kg (5.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Drożdże Gozdawa British Ale Yeast 04	Ale	Dry	10 g	---