

# Wakacyjne

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **3.4**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Corn, Flaked	0.5 kg (10%)	80 %	2
Grain	Rice, Flaked	0.5 kg (10%)	70 %	2
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Whirlpool	Lublin (Lubelski)	60 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis