

## WYSŁODZIAK # 2

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (41.7%)	82 %	4
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Grain	Pszeniczny	0.2 kg (8.3%)	85 %	4
Grain	Viking Munich Malt	0.2 kg (8.3%)	78 %	18

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Notes

- 3 L Liscie kafir + 4 g Amarillo  
3 L Kiwi + skórka grejpfruta + 4 g Amarillo  
5 L Skórka pomarańczy, grejpfruta i cytryny + 5 g Lemon Drop  
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