

## wysłodziny po risie

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **38.2**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **90 min**
- Evaporation rate **36.5 %/h**
- Boil size **17 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.39 kg (82.2%)	81 %	4
Grain	Carafa III	0.3 kg (17.8%)	70 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	45 min	4.7 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	80 g	Boil	5 min
Flavor	garść przypraw	15 g	Boil	5 min