

# Zrzuta z Majchrzem

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **12**
- SRM **4.3**

## 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 **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 2.5 kg (61%)   | 80 %  | 5   |
| Grain | Viking Pilsner malt    | 1 kg (24.4%)   | 82 %  | 4   |
| Grain | Biscuit Malt           | 0.25 kg (6.1%) | 79 %  | 45  |
| Grain | Briess - Carapils Malt | 0.25 kg (6.1%) | 74 %  | 3   |
| Grain | Płatki owsiane         | 0.1 kg (2.4%)  | 85 %  | 3   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 5 g    | 60 min | 14.4 %     |
| Aroma (end of boil) | Hallertau              | 20 g   | 5 min  | 5.5 %      |