

# Graff

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **10.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (18.5%)	80 %	5
Grain	Pszeniczny	1 kg (37%)	85 %	4
Grain	Żytni	0.2 kg (7.4%)	85 %	8
Grain	Strzegom Karmel 150	0.5 kg (18.5%)	75 %	150
Adjunct	sok(6l jabłko i gruszka)	0.5 kg (18.5%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %