

## Dzień jak co dzień

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **4.9**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                          | Amount     | Yield | EBC |
|-------|-------------------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt          | 3 kg (60%) | 80 %  | 5   |
| Grain | Viking Pilsner malt           | 1 kg (20%) | 82 %  | 4   |
| Grain | Weyermann<br>pszeniczny jasny | 1 kg (20%) | 80 %  | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Galaxy  | 20 g   | 40 min | 15 %       |
| Boil    | Sybilla | 15 g   | 40 min | 3.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |