

Testowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **6.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale zero	1 kg (17.2%)	81 %	6
Grain	1 Whole Mild Malt	1 kg (17.2%)	80 %	6
Grain	1 Abbey Malt	0.2 kg (3.4%)	80 %	55
Grain	Monachijski	1 kg (17.2%)	80 %	16
Grain	3 Płatki pszeniczne	1 kg (17.2%)	85 %	4
Grain	Oats, Flaked	0.4 kg (6.9%)	80 %	2
Grain	Pilzneński	1.2 kg (20.7%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	30 g	10 min	10.4 %
Whirlpool	Mosaic	20 g	10 min	10.4 %
Whirlpool	Centennial	50 g	10 min	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11.5 g	---