

Jasne peľne

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **44**
- SRM **3.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.8 %
Whirlpool	Tomyski	30 g	0 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Nottingham	Ale	Dry	11 g	Lallemand