

osmicka

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **23**
- SRM **2.8**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (70%)	81 %	4
Grain	Pszeniczny	0.5 kg (25%)	85 %	4
Grain	dekstrynowy Viking	0.1 kg (5%)	80 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	5 g	60 min	11.6 %
Boil	Saaz (Czech Republic)	15 g	10 min	3.05 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	3.05 %