świerkowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **5**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **39.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg *(87%)*	79 %	6
Grain	Pszeniczny	0.5 kg *(4.3%)*	85 %	4
Grain	Monachijski	1 kg *(8.7%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Marynka	15 g	60 min	10 %

Extras

Type	Name	Amount	Use for	Time
Herb	świerk	300 g	Boil	30 min
Herb	świerk	100 g	Boil	0 min