

# Borówka ale

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **33**
- SRM **5.6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (57.7%)	79 %	10
Grain	Pszoniczny	1 kg (38.5%)	85 %	4
Grain	Karmelowy żytni Strzegom	0.1 kg (3.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	nadwiślański	30 g	30 min	5.9 %
Boil	nadwiślański	20 g	15 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss	Ale	Slant	50 ml	---