Soczek dla Myszy v.2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(66.7%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(16.7%)*	85 %	3
Grain	Płatki jęczmienne	0.5 kg *(16.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Wyciśnięty sok z 3 średnich pomarańczy	380 g	Secondary	---
Flavor	Wyciśnięty sok z 2 cytryn	200 g	Secondary	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.