

#34 Młot na Belgów

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **13**
- SRM **12.5**
- Style **Mild**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter - Thomas Fawcett	1.2 kg (82.8%)	81 %	6
Grain	Caramunich® typ I	0.1 kg (6.9%)	73 %	80
Grain	Caraamber	0.1 kg (6.9%)	75 %	70
Grain	Weyermann - Dehusked Carafa III	0.05 kg (3.4%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	25 g	15 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra Kveik	Ale	Slant	100 ml	---