

# Dębowe Mocne

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- Gravity **15.2 BLG**
- ABV ---
- IBU **44**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (94.3%)  | --- % | --- |
| Grain | Strzegom Bursztynowy | 0.3 kg (5.7%) | 70 %  | 49  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 40 g   | 60 min | 10 %       |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 100 ml | Danstar    |

## Extras

| Type   | Name                         | Amount | Use for   | Time      |
|--------|------------------------------|--------|-----------|-----------|
| Other  | cukier                       | 300 g  | Boil      | 5 min     |
| Flavor | płatki dębowe średnio palone | 50 g   | Secondary | 30 day(s) |