

# Eintopf

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **43.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (72.1%)	80 %	5
Grain	Weyermann - Carafa I	0.125 kg (4.5%)	70 %	690
Grain	Caraaroma	0.25 kg (9%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (9%)	68 %	1200
Grain	Cookie	0.15 kg (5.4%)	--- %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	40 min	6.9 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	ziarna kakowca	50 g	Secondary	5 day(s)