

Jaki kurna Rogen

- Gravity **12.7 BLG**
- ABV ---
- IBU **22**
- SRM **13.5**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (23.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (23.8%)	79 %	16
Grain	ŻYTNI	2 kg (47.6%)	80 %	20
Grain	Strzegom Karmel 150	0.2 kg (4.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	hellertau	20 g	5 min	4.5 %
Boil	hellertau	10 g	0 min	4.5 %