

# KRYSMYS TAJM

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **36.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt        | 4.5 kg (68.2%) | 80 %   | 5    |
| Grain | Żytni                       | 0.25 kg (3.8%) | 85 %   | 8    |
| Grain | Strzegom Monachijski typ II | 0.3 kg (4.5%)  | 79 %   | 22   |
| Grain | Carahell                    | 0.15 kg (2.3%) | 77 %   | 26   |
| Grain | Strzegom Karmel 150         | 0.2 kg (3%)    | 75 %   | 150  |
| Grain | Strzegom Czekoladowy jasny  | 0.3 kg (4.5%)  | 68 %   | 400  |
| Grain | Castle Cafe                 | 0.15 kg (2.3%) | 75.5 % | 480  |
| Grain | Carafa II                   | 0.25 kg (3.8%) | 70 %   | 812  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3%)    | 68 %   | 1200 |
| Grain | Jęczmień palony             | 0.1 kg (1.5%)  | 55 %   | 985  |
| Sugar | laktoza                     | 0.2 kg (3%)    | 90 %   | 1    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Mandarina Bavaria | 25 g   | 60 min | 10 %       |
| Boil    | Magnum            | 9 g    | 60 min | 13.5 %     |