

Lodowiec

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **26.2**
- Style **Eisbock**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (53.3%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (26.7%) | 80 % | 16 |
| Grain | Aroma CastleMalting | 0.5 kg (6.7%) | 78 % | 100 |
| Grain | Weyermann - Carafa I | 0.5 kg (6.7%) | 70 % | 690 |
| Grain | Strzegom Bursztynowy | 0.5 kg (6.7%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 80 g | 60 min | 3 % |
| Aroma (end of boil) | Hersbrucker | 20 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 11.5 g | Mangrove Jack's |