

# Modyfikowany Estus

- Gravity **34.9 BLG**
- ABV **18.4 %**
- IBU **102**
- SRM **58.8**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale           | 5 kg (41.7%)  | 79 %  | ---  |
| Grain | Strzegom Monachijski typ II | 4 kg (33.3%)  | 79 %  | 22   |
| Grain | Jęczmień palony             | 0.5 kg (4.2%) | 55 %  | 1000 |
| Grain | Caraaroma                   | 0.5 kg (4.2%) | 78 %  | 350  |
| Grain | Płatki pszeniczne           | 0.5 kg (4.2%) | 85 %  | ---  |
| Grain | Płatki owsiane              | 0.5 kg (4.2%) | 1 %   | ---  |
| Grain | Płatki orkiszowe            | 0.5 kg (4.2%) | 80 %  | ---  |
| Grain | Weyermann - Carafa I        | 0.5 kg (4.2%) | --- % | 800  |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Green Bullet | 100 g  | 90 min | 12.9 %     |
| Aroma (end of boil) | Centennial   | 100 g  | 10 min | 10.5 %     |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 10 g   | jh         |

## Extras

| Type   | Name                      | Amount | Use for   | Time      |
|--------|---------------------------|--------|-----------|-----------|
| Flavor | płatki z beczki po whisky | 50 g   | Secondary | 30 day(s) |