

No. 11

- Gravity **12.9 BLG**
- ABV ---
- IBU **30**
- SRM **20.2**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (55%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (18.3%)	79 %	10
Grain	Peated Smoked Fawcett	1 kg (18.3%)	75 %	6
Grain	special w	0.25 kg (4.6%)	70 %	300
Grain	Melanoidynowy	0.15 kg (2.8%)	75 %	70
Grain	Chocolate Malt (UK)	0.05 kg (0.9%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	20 g	45 min	10.3 %
Boil	Rakau	10 g	30 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis