

## no name 1

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **58**
- SRM **23.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4
Grain	Strzegom Monachijski typ II	2.5 kg (45.5%)	79 %	22
Grain	Barwiący	0.3 kg (5.5%)	55 %	985
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	70 min	10 %
Boil	Saaz (Czech Republic)	35 g	40 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %