

ris

- Gravity **25.6 BLG**
- ABV ---
- IBU **72**
- SRM **40**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **42.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 8 kg (75.1%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.3 kg (2.8%) | 79 % | 45 |
| Grain | Brown Malt (British Chocolate) | 1 kg (9.4%) | 70 % | 180 |
| Grain | Strzegom Czekoladowy 1200 | 0.45 kg (4.2%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.5 kg (4.7%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.4 kg (3.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 150 ml | --- |