

# Świetnik

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **49**
- SRM **30.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **34.1 liter(s)**

## Fermentables

| Type  | Name                            | Amount          | Yield | EBC  |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Pilzneński                      | 0.5 kg (5.9%)   | 81 %  | 4    |
| Grain | Briess - Pale Ale Malt          | 4.5 kg (52.8%)  | 80 %  | 7    |
| Grain | Pszeniczny                      | 1.2 kg (14.1%)  | 85 %  | 4    |
| Grain | Żytni                           | 0.78 kg (9.2%)  | 85 %  | 8    |
| Grain | Caramel/Crystal Malt - 80L      | 1 kg (11.7%)    | 74 %  | 158  |
| Grain | Czekoladowy                     | 0.281 kg (3.3%) | 60 %  | 788  |
| Grain | Weyermann - Dehusked Carafa III | 0.26 kg (3.1%)  | 70 %  | 1024 |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Simcoe | 15 g   | 60 min | 13.2 %     |
| Boil      | Simcoe | 35 g   | 15 min | 13.2 %     |
| Whirlpool | Simcoe | 50 g   | 1 min  | 13.2 %     |
| Boil      | Mosaic | 35 g   | 15 min | 10 %       |
| Boil      | Mosaic | 65 g   | 1 min  | 10 %       |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 20 g   | Mangrove Jack's |