

## water cricket

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **22**
- SRM **6.7**
- Style **Bière de Garde**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **21 %/h**
- Boil size **18.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (82.1%)	80 %	5
Grain	Monachijski	0.7 kg (17.9%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	5 %