

# wedzony myrcen

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **10.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.2 kg (20.7%)	79 %	22
Grain	Weyermann - Grodziski	1 kg (17.2%)	80 %	4
Grain	Viking Wędzony bukiem	3 kg (51.7%)	82 %	10
Grain	Strzegom Karmel 150	0.1 kg (1.7%)	75 %	150
Grain	Weyermann Specjal W	0.2 kg (3.4%)	68 %	300
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	17 g	60 min	9.8 %
Aroma (end of boil)	Premiant	25 g	10 min	9.8 %