

- Gravity **33.7 BLG**
- ABV **17.4 %**
- IBU **68**
- SRM **62**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **44.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (49.2%)	80 %	5
Grain	Viking Munich Malt	2 kg (17.9%)	78 %	18
Grain	Vienna Malt	1 kg (9%)	78 %	8
Grain	Strzegom Karmel 300	0.17 kg (1.5%)	70 %	299
Grain	Special B Malt	0.3 kg (2.7%)	65.2 %	315
Grain	Abbey Castle	0.5 kg (4.5%)	80 %	45
Grain	Jęczmień palony	0.2 kg (1.8%)	55 %	985
Grain	Carafa II	0.25 kg (2.2%)	70 %	812
Grain	Carafa II spec	0.75 kg (6.7%)	70 %	812
Grain	Pszeniczny	0.5 kg (4.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	85 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	płatki dębowe	30 g	Secondary	20 day(s)