

## **mocnygaz**

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **19.1**

### **Batch size**

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### **Mash information**

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

### **Fermentables**

| Type  | Name                             | Amount          | Yield | EBC  |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Pilzneński                       | 2 kg (63.5%)    | 81 %  | 4    |
| Grain | Słód owsiany Fawcett             | 0.35 kg (11.1%) | 61 %  | 5    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (9.5%)   | 73 %  | 1001 |
| Sugar | laktoza                          | 0.5 kg (15.9%)  | 90 %  | 2    |

### **Hops**

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Simcoe      | 5 g    | 60 min   | 13.2 %     |
| Whirlpool | Simcoe      | 35 g   | 15 min   | 13.2 %     |
| Dry Hop   | Simcoe      | 30 g   | 3 day(s) | 13.2 %     |
| Dry Hop   | Simcoe cryo | 50 g   | 3 day(s) | 26 %       |
| Dry Hop   | Talus       | 50 g   | 3 day(s) | 9 %        |