

## Ciasteczkowy

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **12.7**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **3 %/h**
- Boil size **11.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

| Type  | Name                    | Amount          | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt    | 1 kg (44.4%)    | 80 %  | 5   |
| Grain | Abbey Malt<br>Weyermann | 0.5 kg (22.2%)  | 75 %  | 45  |
| Grain | Karmelowy<br>Czerwony   | 0.5 kg (22.2%)  | 75 %  | 59  |
| Grain | Caramunich® typ I       | 0.25 kg (11.1%) | 73 %  | 80  |