Lodowiec

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **26.2**
- Style **Eisbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(53.3%)*	81 %	4
Grain	Monachijski	2 kg *(26.7%)*	80 %	16
Grain	Aroma CastleMalting	0.5 kg *(6.7%)*	78 %	100
Grain	Weyermann - Carafa I	0.5 kg *(6.7%)*	70 %	690
Grain	Strzegom Bursztynowy	0.5 kg *(6.7%)*	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	80 g	60 min	3 %
Aroma (end of boil)	Hersbrucker	20 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11.5 g	Mangrove Jack's