

## kład 2

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **29.6**
- Style **Belgian Dark Strong Ale**

### 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

| Type  | Name                      | Amount        | Yield  | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński       | 4 kg (60.6%)  | 80 %   | 4   |
| Grain | Monachijski               | 1 kg (15.2%)  | 80 %   | 16  |
| Grain | Weyermann<br>Caramunich 3 | 0.3 kg (4.5%) | 76 %   | 150 |
| Grain | Special B Malt            | 0.2 kg (3%)   | 65.2 % | 315 |
| Grain | Pszeniczny                | 0.4 kg (6.1%) | 85 %   | 4   |
| Grain | Melanoiden Malt           | 0.2 kg (3%)   | 80 %   | 39  |
| Sugar | Candi Sugar, Dark         | 0.5 kg (7.6%) | 78.3 % | 542 |