

Morderca Niedźwiedzi

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **85**
- SRM **49**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.875 kg (37%)	80 %	5
Grain	Pszeniczny ciemny	0.75 kg (14.8%)	82 %	18
Grain	Strzegom Monachijski typ I	0.375 kg (7.4%)	79 %	16
Grain	Strzegom Wiedeński	0.375 kg (7.4%)	79 %	10
Grain	Pszeniczny Czekoladowy	0.375 kg (7.4%)	73 %	1000
Grain	Extra black	0.1875 kg (3.7%)	65 %	1400
Grain	Kawowy	0.375 kg (7.4%)	76 %	500
Grain	Special X	0.375 kg (7.4%)	75 %	350
Grain	Karmelowy	0.375 kg (7.4%)	68 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Papryczka Habanero	65 g	Boil	10 min

Notes

- Piwko z wypłuczyn po RIS'ie. 5 papryczek habanero, pokrojone i wrzucone w całości na ostatnie 10 minut gotowania.

16.07.2018 - Brix - 9 % ??? Alko 4,5 % ???

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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