

- Gravity **18 BLG**
- ABV ---
- IBU **49**
- SRM **10.4**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (39.5%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (39.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (13.2%)	79 %	16
Grain	Karmelowy Czerwony	0.3 kg (3.9%)	75 %	59
Grain	Aromatic Malt	0.3 kg (3.9%)	78 %	51

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Sybilla	20 g	60 min	3.5 %
Boil	Lublin (Lubelski)	50 g	7 min	4 %
Boil	Citra	50 g	7 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar