

# Dzikus+Świerk

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **9.1**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (35.3%)	79 %	10
Grain	Strzegom Monachijski typ II	3 kg (35.3%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (11.8%)	79 %	16
Grain	Viking melanoidynowy	0.5 kg (5.9%)	75 %	60
Grain	Strzegom Bursztynowy	1 kg (11.8%)	70 %	49