

Gryczane

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **9.3**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU buckwheat	3 kg (45.8%)	80 %	4
Grain	Strzegom Pilzneński	2.5 kg (38.2%)	80 %	4
Grain	Bestmalz Red X	1 kg (15.3%)	79 %	30
Grain	Viking Barwiący	0.05 kg (0.8%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie	25 g	30 min	10.2 %
Aroma (end of boil)	Zombie	30 g	10 min	10.2 %
Boil	Zombie	25 g	20 min	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Rozmaryn cięty	16 g	Boil	15 min