

## Jozin z Bazin

---

- Gravity **11.2 BLG**
- ABV ---
- IBU **51**
- SRM **21.5**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.5 kg (33.7%)	75 %	8
Grain	Strzegom Monachijski typ II	0.7 kg (15.7%)	75 %	22
Grain	Wędzony	2 kg (44.9%)	75 %	5
Grain	Caraaroma	0.25 kg (5.6%)	75 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vanguard	40 g	60 min	5.5 %
Boil	Vanguard	20 g	15 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew