

# Kanapka z chlebem

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **26**
- SRM **17.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (26.7%)	80 %	20
Grain	Strzegom Wiedeński	2 kg (26.7%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Weyermann - Melanoiden Malt	0.5 kg (6.7%)	81 %	53
Grain	Karmelowy żytni Strzegom	1 kg (13.3%)	75 %	150
Grain	Rye Malt	1 kg (13.3%)	63 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %