

# kompot owocowy

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **6.2**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Wędzony bukiem Viking Malt	1 kg (16.7%)	82 %	10
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	susz owocowy	1500 g	Boil	100 min