

Iornetka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **18.9**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Brown Malt (British Chocolate)	0.5 kg (11.5%)	70 %	128
Grain	Viking Pale Ale malt	2.5 kg (57.5%)	80 %	5
Grain	Biscuit Malt	0.65 kg (14.9%)	79 %	45
Grain	Strzegom Karmel 150	0.5 kg (11.5%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.6%)	68 %	400