

Mocarz

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **48**
- SRM **11.3**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (50%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (10%)	79 %	10
Grain	Strzegom Pale Ale	1 kg (10%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (10%)	79 %	16
Grain	Karmelowy Czerwony	1 kg (10%)	75 %	59
Grain	red active	1 kg (10%)	75 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Marynka	30 g	45 min	10 %
Boil	Cascade PL	20 g	15 min	5.2 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Boil	Tradition	20 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis