

nc

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **21.8**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **21 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (62.3%)	80 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (12.5%)	79 %	16
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Caramunich® typ I	0.2 kg (3.1%)	73 %	80
Grain	Weyermann Caramunich 3	0.15 kg (2.3%)	76 %	150
Grain	Strzegom Czekoladowy 400	0.15 kg (2.3%)	68 %	400
Grain	Jęczmień palony	0.12 kg (1.9%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.6%)	73 %	1001
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Aroma (end of boil)	Sybilla	30 g	10 min	3.5 %
Dry Hop	lunga	50 g	3 day(s)	11 %
Dry Hop	Sybilla	50 g	3 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---