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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **56**
- SRM **9.4**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 10L	5 kg (92.6%)	75 %	20
Grain	Strzegom Monachijski typ I	0.2 kg (3.7%)	79 %	16
Grain	Karmelowy Czerwony	0.2 kg (3.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	120 min	10 %
Boil	Sybilla	45 g	120 min	3.5 %
Boil	Sybilla	45 g	60 min	3.5 %
Boil	Sybilla	45 g	1 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	10 g	---