

ris

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **88**
- SRM **49.8**

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 **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (76.2%)	79 %	6
Grain	Pszeniczny	1 kg (9.5%)	85 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.8%)	73 %	1001
Grain	Strzegom Karmel 300	0.5 kg (4.8%)	70 %	299
Grain	Jęczmień palony	0.25 kg (2.4%)	55 %	985
Grain	Carafa III	0.25 kg (2.4%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Magnum	40 g	60 min	13.5 %
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	30 g	0 min	5.1 %