

## T-58 Mix

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **16.9**

### 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 **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (81.4%)	81 %	4
Grain	Strzegom Karmel 150	0.56 kg (8.3%)	75 %	150
Grain	Strzegom Karmel 150	0.6 kg (8.9%)	75 %	150
Grain	Castle Cafe	0.1 kg (1.5%)	75.5 %	480

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	8.1 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %