

## test

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **41**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.6%)	81 %	4
Grain	Jęczmień palony	0.3 kg (9.1%)	55 %	985
Grain	Monachijski	0.3 kg (9.1%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.1%)	68 %	1200
Grain	Płatki owsiane	0.25 kg (7.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (7.6%)	76.1 %	0