

#10 Dzikus

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **20.8**

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 **19.3 liter(s)**
- Total mash volume **25.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62%)	80 %	5
Grain	Żytni	1 kg (15.5%)	85 %	8
Grain	Strzegom Bursztynowy	0.5 kg (7.8%)	70 %	49
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.9%)	68 %	400
Grain	Fawcett - Pale Chocolate	0.1 kg (1.6%)	71 %	600
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	25 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis
WLP653 - Brettanomyces lambicus	Ale	Liquid	40 ml	White Labs