

## 67 SRIS

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- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU ---
- SRM **74.6**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.8 kg (33.9%)	80 %	5
Grain	Viking Pale Ale malt	2.8 kg (33.9%)	80 %	5
Grain	Płatki owsiane	0.8 kg (9.7%)	70 %	3
Grain	Fawcett - Crystal	0.6 kg (7.3%)	70 %	160
Grain	Jęczmień palony	0.65 kg (7.9%)	55 %	985
Grain	Pszeniczny Czekoladowy	0.6 kg (7.3%)	73 %	1001