

Bazyl

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **38**
- SRM **24.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.7%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (7.9%)	75 %	150
Grain	Monachijski	0.35 kg (5.5%)	80 %	16
Grain	Simpsons - Roasted Barley	0.3 kg (4.7%)	70 %	1084
Grain	Płatki owsiane	0.2 kg (3.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Proszek forte bez imbiru i szafranu	80 g	Boil	60 min
Flavor	Miod	500 g	Boil	60 min
Flavor	Skórka pomarańczy	20 g	Boil	30 min
Spice	Imbir świeży	100 g	Boil	60 min