

## bra

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **5**
- SRM **16.9**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (24.1%)	81 %	4
Grain	Żytni	1 kg (12%)	85 %	8
Grain	Biscuit Malt	0.3 kg (3.6%)	79 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5 kg (60.2%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	jarzębina	200 g	Secondary	---

### Notes

- Zacieranie  
temp.68 C  
czas 1h  
Sep 27, 2020, 9:13 PM