

Bragot zwycięski milczarek

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **18**
- SRM **9.5**

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 **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (33.1%)	80 %	5
Grain	Strzegom Wiedeński	0.75 kg (9.9%)	79 %	10
Grain	Abbey Malt Weyermann	0.5 kg (6.6%)	75 %	45
Grain	Amber Malt	0.5 kg (6.6%)	75 %	43
Grain	Biscuit Malt	0.5 kg (6.6%)	79 %	45
Liquid Extract	Honey	2.8 kg (37.1%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Hallertau	10 g	60 min	4.5 %
Boil	Hallertau	15 g	10 min	4.5 %
Aroma (end of boil)	Hallertau	20 g	0 min	4.5 %