

# Ggg

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **12.5**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (92%)	80 %	4
Grain	Jęczmień palony	0.05 kg (2.3%)	55 %	985
Grain	Weyermann Caramunich 3	0.125 kg (5.7%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	12.5 g	60 min	10 %