

## grzesiu sra

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **26**
- SRM **16.6**
- Style **Doppelbock**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3 kg (63.3%)	80 %	5
Grain	Strzegom Monachijski typ II	0.6 kg (12.7%)	79 %	22
Grain	Pilzneński	0.6 kg (12.7%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (6.3%)	73 %	120
Grain	Caraaroma	0.12 kg (2.5%)	78 %	400
Grain	Special B Malt	0.12 kg (2.5%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	14.78 g	60 min	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	10 g	---