

## import

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- Gravity **16.6 BLG**
- ABV ---
- IBU **55**
- SRM **17.7**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (30.8%)	79 %	16
Grain	Strzegom Monachijski typ II	2 kg (30.8%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (15.4%)	80 %	4
Grain	karmelowy jasny strzegom	0.5 kg (7.7%)	75 %	140

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	15 g	60 min	11.8 %
Boil	Dr Rudi	35 g	15 min	11.8 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Mosaic	25 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---