

## kład 2

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **29.6**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (60.6%)	80 %	4
Grain	Monachijski	1 kg (15.2%)	80 %	16
Grain	Weyermann Caramunich 3	0.3 kg (4.5%)	76 %	150
Grain	Special B Malt	0.2 kg (3%)	65.2 %	315
Grain	Pszeniczny	0.4 kg (6.1%)	85 %	4
Grain	Melanoiden Malt	0.2 kg (3%)	80 %	39
Sugar	Candi Sugar, Dark	0.5 kg (7.6%)	78.3 %	542