

KRYSMYS TAJM

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **36.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (68.2%) | 80 % | 5 |
| Grain | Żytni | 0.25 kg (3.8%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (4.5%) | 79 % | 22 |
| Grain | Carahell | 0.15 kg (2.3%) | 77 % | 26 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (4.5%) | 68 % | 400 |
| Grain | Castle Cafe | 0.15 kg (2.3%) | 75.5 % | 480 |
| Grain | Carafa II | 0.25 kg (3.8%) | 70 % | 812 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (1.5%) | 55 % | 985 |
| Sugar | laktoza | 0.2 kg (3%) | 90 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 25 g | 60 min | 10 % |
| Boil | Magnum | 9 g | 60 min | 13.5 % |