

# Łagodny

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **18**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.16 kg (73.5%)	83 %	6
Grain	Weyermann Caramunich 3	0.2 kg (6.8%)	76 %	150
Grain	Pszeniczny	0.2 kg (6.8%)	80 %	4
Grain	Biscuit Malt	0.2 kg (6.8%)	79 %	45
Grain	Brown Malt (British Chocolate)	0.08 kg (2.7%)	70 %	128
Grain	Fawcett - Pszeniczny Czekoladowy	0.06 kg (2%)	73 %	1001
Grain	Jęczmień palony	0.04 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4 g	60 min	12.5 %
Boil	lunga	5 g	20 min	12.5 %