

# Lodowiec

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **26.2**
- Style **Eisbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 4 kg (53.3%)  | 81 %  | 4   |
| Grain | Monachijski          | 2 kg (26.7%)  | 80 %  | 16  |
| Grain | Aroma CastleMalting  | 0.5 kg (6.7%) | 78 %  | 100 |
| Grain | Weyermann - Carafa I | 0.5 kg (6.7%) | 70 %  | 690 |
| Grain | Strzegom Bursztynowy | 0.5 kg (6.7%) | 70 %  | 49  |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Hersbrucker | 80 g   | 60 min | 3 %        |
| Aroma (end of boil) | Hersbrucker | 20 g   | 15 min | 3 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 11.5 g | Mangrove Jack's |