

## Niedopad

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **40.5**

### 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 **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking melanoidynowy	0.9 kg (19.7%)	75 %	60
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.6%)	68 %	1200
Grain	Karmelowy Pszeniczny Strzegom	0.73 kg (15.9%)	79 %	130
Grain	Strzegom Bursztynowy	0.6 kg (13.1%)	70 %	49
Grain	Strzegom Karmel 600	0.55 kg (12%)	68 %	601
Grain	Strzegom Monachijski typ II	0.5 kg (10.9%)	79 %	22
Grain	Briess - Carapils Malt	0.45 kg (9.8%)	74 %	3
Grain	Żytni	0.45 kg (9.8%)	85 %	8
Grain	Strzegom Karmel 150	0.1 kg (2.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	36 g	60 min	7 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Dry Hop	mix różnych niedopadów	50 g	7 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis