

## NO. 20

---

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU ---
- SRM **31.6**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	7 kg (47.6%)	79 %	10
Grain	Monachijski	5 kg (34%)	80 %	16
Grain	Carafa II	0.5 kg (3.4%)	70 %	812
Grain	Brown	0.5 kg (3.4%)	60 %	180
Grain	Special B Malt	0.5 kg (3.4%)	65.2 %	315
Liquid Extract	Jasny płynny	1.2 kg (8.2%)	80 %	---