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- Gravity **15 BLG**
  - ABV **6.2 %**
  - IBU ---
  - SRM **26.1**

### 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 **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.2 kg (52%)	80 %	8
Grain	Monachijski	1.2 kg (19.5%)	80 %	16
Grain	Płatki owsiane	0.8 kg (13%)	85 %	3
Grain	Weyermann Caramunich 3	0.4 kg (6.5%)	76 %	150
Grain	Briess - Chocolate Malt	0.35 kg (5.7%)	60 %	690
Grain	Briess - Roasted Barley	0.2 kg (3.3%)	55 %	591