

Taki sobie bitter

- Gravity **15.7 BLG**
- ABV ---
- IBU **61**
- SRM **29.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (46.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (31.3%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.8%) | 81 % | 6 |
| Grain | Strzegom Karmel 600 | 0.5 kg (7.8%) | 68 % | 601 |
| Grain | Oats, Flaked | 0.4 kg (6.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | lunga | 30 g | 30 min | 11 % |
| Boil | Sybilla | 10 g | 30 min | 3.5 % |
| Boil | Sybilla | 10 g | 15 min | 3.5 % |
| Boil | Sybilla | 10 g | 0 min | 3.5 % |