

Zacier na bimber ;-)

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU ---
- SRM **94.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **70.8 liter(s)**
- Boil time **15 min**
- Evaporation rate **5 %/h**
- Boil size **76.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	5 kg (16.1%)	85 %	8
Grain	Pilzneński	2.5 kg (8.1%)	81 %	4
Grain	Monachijski	2.5 kg (8.1%)	80 %	16
Liquid Extract	Żytni	1 kg (3.2%)	85 %	10068
Sugar	Cukier	20 kg (64.5%)	--- %	---

Yeasts

Name	Type	Form	Amount	Laboratory
Turbo 8	Wine	Dry	345 g	---