

## 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  | ---        |