

## Bragot zwycięski milczarek

---

- Gravity **21.6 BLG**
- ABV ---
- IBU ---
- SRM **9.5**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

| Type           | Name                    | Amount         | Yield | EBC |
|----------------|-------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt    | 2.5 kg (33.1%) | 80 %  | 5   |
| Grain          | Strzegom Wiedeński      | 0.75 kg (9.9%) | 79 %  | 10  |
| Grain          | Abbey Malt<br>Weyermann | 0.5 kg (6.6%)  | 75 %  | 45  |
| Grain          | Amber Malt              | 0.5 kg (6.6%)  | 75 %  | 43  |
| Grain          | Biscuit Malt            | 0.5 kg (6.6%)  | 79 %  | 45  |
| Liquid Extract | Honey                   | 2.8 kg (37.1%) | 75 %  | 2   |