

# **mocnygaz**

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **19.1**

## **Batch size**

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## **Mash information**

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

## **Fermentables**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Yield</b>	<b>EBC</b>
Grain	Pilznieński	2 kg (63.5%)	81 %	4
Grain	Słód owsiany Fawcett	0.35 kg (11.1%)	61 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (9.5%)	73 %	1001
Sugar	laktoza	0.5 kg (15.9%)	90 %	2

## **Hops**

<b>Use for</b>	<b>Name</b>	<b>Amount</b>	<b>Time</b>	<b>Alpha acid</b>
Boil	Simcoe	5 g	60 min	13.2 %
Whirlpool	Simcoe	35 g	15 min	13.2 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Simcoe cryo	50 g	3 day(s)	26 %
Dry Hop	Talus	50 g	3 day(s)	9 %