

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **34.5**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (49.8%)	85 %	7
Grain	Słód CHÂTEAU PEATED	1 kg (33.2%)	80 %	4
Grain	Weyermann - Carawheat	0.2 kg (6.6%)	77 %	97
Grain	Fawcett - Pale Chocolate	0.18 kg (6%)	71 %	1150
Grain	Jęczmień palony	0.13 kg (4.3%)	55 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	22 g	60 min	7.6 %