

#34 Młot na Belgów

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **13**
- SRM **12.5**
- Style **Mild**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Maris Otter - Thomas Fawcett | 1.2 kg (82.8%) | 81 % | 6 |
| Grain | Caramunich® typ I | 0.1 kg (6.9%) | 73 % | 80 |
| Grain | Caraamber | 0.1 kg (6.9%) | 75 % | 70 |
| Grain | Weyermann - Dehusked Carafo III | 0.05 kg (3.4%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Lubelski | 25 g | 15 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Lutra Kveik | Ale | Slant | 100 ml | --- |