

Bazyl

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **38**
- SRM **24.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (78.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.9%) | 75 % | 150 |
| Grain | Monachijski | 0.35 kg (5.5%) | 80 % | 16 |
| Grain | Simpsons - Roasted Barley | 0.3 kg (4.7%) | 70 % | 1084 |
| Grain | Płatki owsiane | 0.2 kg (3.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------------|--------|---------|--------|
| Spice | Proszek forte bez imbiru i szafranu | 80 g | Boil | 60 min |
| Flavor | Miod | 500 g | Boil | 60 min |
| Flavor | Skórka pomarańczy | 20 g | Boil | 30 min |
| Spice | Imbir świeży | 100 g | Boil | 60 min |