

# Collabo

---

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU ---
- SRM **34.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Czekoladowy orkiszowy	0.195 kg (4%)	60 %	550
Grain	Special B Malt	0.35 kg (7.2%)	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.35 kg (7.2%)	73 %	120
Grain	Płatki owsiane	0.5 kg (10.2%)	85 %	3
Sugar	Cukier kandyzowany	0.5 kg (10.2%)	100 %	200
Grain	Pilzneński	3 kg (61.3%)	81 %	4