

cos moze z twgo wyjdzie

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **43**
- SRM **9.7**

Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.5 kg (33.3%)	80 %	16
Grain	Strzegom Wiedeński	0.5 kg (33.3%)	79 %	10
Grain	Pilzneński	0.5 kg (33.3%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Marynka	25 g	5 min	10 %
Whirlpool	lunga	25 g	10 min	11 %
Whirlpool	Lublin (Lubelski)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
b16	Lager	Dry	50 g	---