

# Eksperymentalne

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **8.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy żytni Strzegom	0.2 kg (3.8%)	75 %	300
Grain	Monachijski	2 kg (38.5%)	80 %	20
Grain	Pilzński	3 kg (57.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	experimental 13459	20 g	45 min	6.2 %
Aroma (end of boil)	experimental 13459	30 g	15 min	6.2 %