

# KRYSMYS TAJM

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **36.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (68.2%)	80 %	5
Grain	Żytni	0.25 kg (3.8%)	85 %	8
Grain	Strzegom Monachijski typ II	0.3 kg (4.5%)	79 %	22
Grain	Carahell	0.15 kg (2.3%)	77 %	26
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.5%)	68 %	400
Grain	Castle Cafe	0.15 kg (2.3%)	75.5 %	480
Grain	Carafa II	0.25 kg (3.8%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985
Sugar	laktoza	0.2 kg (3%)	90 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	25 g	60 min	10 %
Boil	Magnum	9 g	60 min	13.5 %