

## light dark

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **12**
- SRM **8.2**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Aromatic Malt	1 kg (25%)	78 %	51
Grain	Strzegom Karmel 600	0 kg	68 %	601
Grain	Strzegom Monachijski typ I	3 kg (75%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	9 g	60 min	12 %