

mocnygaz

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **22**
- SRM **20.3**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (53.1%)	81 %	4
Grain	Żytni	0.3 kg (9.4%)	85 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (12.5%)	73 %	1001
Sugar	maltodekstryna	0.4 kg (12.5%)	80 %	---
Sugar	laktoza	0.4 kg (12.5%)	90 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Whirlpool	Simcoe	35 g	15 min	13.2 %
Whirlpool	Simcoe	30 g	3 min	13.2 %
Dry Hop	Simcoe cryo	50 g	3 day(s)	26 %
Dry Hop	Talus	50 g	3 day(s)	9 %