

# Modyfikowany Estus

- Gravity **34.9 BLG**
- ABV **18.4 %**
- IBU **102**
- SRM **58.8**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (41.7%)	79 %	---
Grain	Strzegom Monachijski typ II	4 kg (33.3%)	79 %	22
Grain	Jęczmień palony	0.5 kg (4.2%)	55 %	1000
Grain	Caraaroma	0.5 kg (4.2%)	78 %	350
Grain	Płatki pszeniczne	0.5 kg (4.2%)	85 %	---
Grain	Płatki owsiane	0.5 kg (4.2%)	1 %	---
Grain	Płatki orkiszowe	0.5 kg (4.2%)	80 %	---
Grain	Weyermann - Carafa I	0.5 kg (4.2%)	--- %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	100 g	90 min	12.9 %
Aroma (end of boil)	Centennial	100 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	jh

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki z beczki po whisky	50 g	Secondary	30 day(s)