

Moo Moo

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **33**
- SRM **35.7**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss --- %
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Pilzneński | 4.3 kg (71.4%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.37 kg (6.1%) | 60 % | 3 |
| Grain | Strzegom Karmel 150 | 0.34 kg (5.6%) | 75 % | 150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.34 kg (5.6%) | 73 % | 1200 |
| Grain | Carafa II | 0.14 kg (2.3%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.085 kg (1.4%) | 55 % | 985 |
| Sugar | Laktoza | 0.45 kg (7.5%) | 90 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Nugget | 14 g | 60 min | 13 % |
| Boil | Nugget | 14 g | 30 min | 13 % |