

no name 1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **58**
- SRM **23.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (45.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (45.5%) | 79 % | 22 |
| Grain | Barwiący | 0.3 kg (5.5%) | 55 % | 985 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 70 min | 10 % |
| Boil | Saaz (Czech Republic) | 35 g | 40 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |