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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **56**
- SRM **9.4**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Caramel/Crystal Malt - 10L | 5 kg (92.6%) | 75 % | 20 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.7%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|---------|------------|
| Boil | Marynka | 20 g | 120 min | 10 % |
| Boil | Sybilla | 45 g | 120 min | 3.5 % |
| Boil | Sybilla | 45 g | 60 min | 3.5 % |
| Boil | Sybilla | 45 g | 1 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 10 g | --- |