

# projektowanawarka

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- Gravity **8.5 BLG**
- ABV ---
- IBU **17**
- SRM **16.9**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.6 kg (45.7%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (28.6%)	79 %	10
Grain	Strzegom Karmel 30	0.3 kg (8.6%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.2 kg (5.7%)	68 %	400
Sugar	demeral	0.3 kg (8.6%)	95 %	30
Grain	Strzegom Karmel 600	0.1 kg (2.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pilgrim	15 g	60 min	10.3 %