

# Taki sobie bitter

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- Gravity **15.7 BLG**
- ABV ---
- IBU **61**
- SRM **29.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.9%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (31.3%)	79 %	22
Grain	Strzegom Pszeniczny	0.5 kg (7.8%)	81 %	6
Grain	Strzegom Karmel 600	0.5 kg (7.8%)	68 %	601
Grain	Oats, Flaked	0.4 kg (6.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	30 g	30 min	11 %
Boil	Sybilla	10 g	30 min	3.5 %
Boil	Sybilla	10 g	15 min	3.5 %
Boil	Sybilla	10 g	0 min	3.5 %