

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **55**
- SRM **49.4**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (17.4%)	80 %	16
Grain	Słód owsiany Fawcett	1 kg (17.4%)	61 %	5
Grain	Weyermann - Pale Ale Malt	2 kg (34.8%)	85 %	7
Grain	Carafa III	0.25 kg (4.3%)	70 %	1034
Grain	Caramunich® typ I	0.45 kg (7.8%)	73 %	80
Grain	Castle Cafe	0.65 kg (11.3%)	75.5 %	480
Dry Extract	WES ekstrakt słodowy jasny	0.4 kg (7%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	28 g	60 min	13.4 %
Boil	Puławski	30 g	5 min	7.8 %
Boil	Equinox	10 g	5 min	15.2 %