

67 SRIS

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU ---
- SRM **74.6**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Słód Wędzony Steinbach | 2.8 kg (33.9%) | 80 % | 5 |
| Grain | Viking Pale Ale malt | 2.8 kg (33.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (9.7%) | 70 % | 3 |
| Grain | Fawcett - Crystal | 0.6 kg (7.3%) | 70 % | 160 |
| Grain | Jęczmień palony | 0.65 kg (7.9%) | 55 % | 985 |
| Grain | Pszeniczny Czekoladowy | 0.6 kg (7.3%) | 73 % | 1001 |