

# bigos

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **36**
- SRM **21.1**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40.8%)	80 %	5
Sugar	Miód Gryczany (Buckwheat Honey)	2.4 kg (49%)	100 %	40
Grain	Strzegom Karmel 300	0.5 kg (10.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %
Boil	Marynka	25 g	60 min	10 %