

Bragot zwycięski milczarek

- Gravity **21.6 BLG**
- ABV ---
- IBU ---
- SRM **9.5**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (33.1%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.75 kg (9.9%) | 79 % | 10 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.6%) | 75 % | 45 |
| Grain | Amber Malt | 0.5 kg (6.6%) | 75 % | 43 |
| Grain | Biscuit Malt | 0.5 kg (6.6%) | 79 % | 45 |
| Liquid Extract | Honey | 2.8 kg (37.1%) | 75 % | 2 |