

# Dark jopen Taimen

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- Gravity **56.1 BLG**
- ABV ---
- IBU **63**
- SRM **98.5**

## Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.1 liter(s)**
- Boil time **1320 min**
- Evaporation rate **10 %/h**
- Boil size **11.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.7 kg (45.2%)	82 %	4
Grain	Strzegom Monachijski typ II	1.7 kg (45.2%)	79 %	22
Grain	Fawcett - Pale Chocolate	0.16 kg (4.3%)	71 %	600
Grain	Carafa III	0.2 kg (5.3%)	70 %	1500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	25 g	1200 min	19 %