

# Dębowe Mocne

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- Gravity **15.2 BLG**
- ABV ---
- IBU **44**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (94.3%)	--- %	---
Grain	Strzegom Bursztynowy	0.3 kg (5.7%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	cukier	300 g	Boil	5 min
Flavor	płatki dębowe średnio palone	50 g	Secondary	30 day(s)