

## Łi dwa

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- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **36**
- SRM **24.8**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (22.7%)	79 %	10
Grain	Monachijski	2 kg (22.7%)	80 %	16
Grain	Viking Pale Ale malt	3.5 kg (39.8%)	80 %	5
Grain	Special B Castle	0.8 kg (9.1%)	70 %	350
Grain	Strzegom Karmel 30	0.5 kg (5.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	olejek iso	5 g	60 min	50 %
Boil	lunga	20 g	60 min	11 %

### Notes

- epon 2,5  
CaCl 4  
kreda 1,5  
soda 1,5  
*Dec 22, 2021, 8:58 PM*