

Łi dwa

- 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