

Myśliszewicka Smocza Głowa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **19.8**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (62.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1.05 kg (25.3%)	79 %	22
Grain	Strzegom Karmel 100	0.2 kg (4.8%)	75 %	100
Grain	Strzegom Karmel 600	0.3 kg (7.2%)	68 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7 %
Boil	Nadwiślański	15 g	30 min	8.2 %
Boil	Nadwiślański	15 g	15 min	8.2 %
Boil	Lublin (Lubelski)	30 g	1 min	4 %
Dry Hop	Lublin (Lubelski)	15 g	3 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis