

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **40**
- SRM **51.7**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.4 kg (57.9%)	80 %	7
Grain	Monachijski	1.7 kg (22.4%)	80 %	16
Grain	Strzegom Karmel 600	0.2 kg (2.6%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (5.3%)	68 %	400
Grain	Viking melanoidynowy	0.3 kg (3.9%)	75 %	60
Grain	Strzegom Czekoladowy 1200	0.35 kg (4.6%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	65 min	7 %
Boil	Challenger	15 g	45 min	7 %
Boil	First Gold	25 g	20 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki bourbon	30 g	Secondary	8 day(s)

Notes

- woda do 68 C

70 - 40 min
66 - 30 min
78 - 5 min
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