

- Gravity **18 BLG**
- ABV ---
- IBU **49**
- SRM **10.4**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 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 | Strzegom Pale Ale          | 3 kg (39.5%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński        | 3 kg (39.5%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (13.2%)  | 79 %  | 16  |
| Grain | Karmelowy Czerwony         | 0.3 kg (3.9%) | 75 %  | 59  |
| Grain | Aromatic Malt              | 0.3 kg (3.9%) | 78 %  | 51  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 20 g   | 60 min | 13.5 %     |
| Boil    | Sybilla           | 20 g   | 60 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 7 min  | 4 %        |
| Boil    | Citra             | 50 g   | 7 min  | 12 %       |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 150 ml | Danstar    |