

bigos

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **36**
- SRM **21.1**

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 **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (40.8%) | 80 % | 5 |
| Sugar | Miód Gryczany (Buckwheat Honey) | 2.4 kg (49%) | 100 % | 40 |
| Grain | Strzegom Karmel 300 | 0.5 kg (10.2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 15 min | 4 % |
| Boil | Marynka | 25 g | 60 min | 10 % |