

## bopelbokk

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **34**
- SRM **14.2**

### Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (89.6%)	79 %	16
Grain	Aroma CastleMalting	0.25 kg (7.5%)	78 %	100
Grain	Karmelowy Czerwony	0.1 kg (3%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	18 %