

## Ide na grilla

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **38**
- SRM **32.7**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	3.5 kg (54.3%)	82 %	10
Grain	Strzegom Monachijski typ II	2 kg (31%)	79 %	22
Grain	Weyermann Specjal W	0.2 kg (3.1%)	68 %	300
Grain	Aroma CastleMalting	0.25 kg (3.9%)	78 %	100
Grain	Cafe Light	0.3 kg (4.7%)	78 %	250
Grain	Castle Wheat Black	0.2 kg (3.1%)	70 %	1250

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	27 g	60 min	14 %