

Łagodny

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **18**
- Style **Mild**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Maris Otter Crisp | 2.16 kg (73.5%) | 83 % | 6 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (6.8%) | 76 % | 150 |
| Grain | Pszeniczny | 0.2 kg (6.8%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.2 kg (6.8%) | 79 % | 45 |
| Grain | Brown Malt (British Chocolate) | 0.08 kg (2.7%) | 70 % | 128 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.06 kg (2%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.04 kg (1.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 4 g | 60 min | 12.5 % |
| Boil | lunga | 5 g | 20 min | 12.5 % |