

## Mixed\_ferm

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **13.6**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.5 kg (56.2%)	79 %	22
Grain	Strzegom Pilzneński	0.5 kg (11.2%)	80 %	4
Grain	Simpsons - Maris Otter	0.6 kg (13.5%)	81 %	6
Grain	Strzegom Pszeniczny	0.5 kg (11.2%)	81 %	6
Grain	Caraaroma	0.25 kg (5.6%)	78 %	400
Grain	Abbey Malt Weyermann	0.1 kg (2.2%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wyeast farmhouse ale	Ale	Liquid	1500 ml	---
the yeast bay lochristi blend	Ale	Liquid	50 ml	---