

# Moo Moo

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **33**
- SRM **35.7**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss --- %
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (71.4%)	81 %	4
Grain	Płatki owsiane	0.37 kg (6.1%)	60 %	3
Grain	Strzegom Karmel 150	0.34 kg (5.6%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.34 kg (5.6%)	73 %	1200
Grain	Carafa II	0.14 kg (2.3%)	70 %	812
Grain	Jęczmień palony	0.085 kg (1.4%)	55 %	985
Sugar	Laktoza	0.45 kg (7.5%)	90 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	14 g	60 min	13 %
Boil	Nugget	14 g	30 min	13 %