

Niedopad

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **40.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|------|
| Grain | Viking melanoidynowy | 0.9 kg (19.7%) | 75 % | 60 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (6.6%) | 68 % | 1200 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.73 kg (15.9%) | 79 % | 130 |
| Grain | Strzegom Bursztynowy | 0.6 kg (13.1%) | 70 % | 49 |
| Grain | Strzegom Karmel 600 | 0.55 kg (12%) | 68 % | 601 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.9%) | 79 % | 22 |
| Grain | Briess - Carapils Malt | 0.45 kg (9.8%) | 74 % | 3 |
| Grain | Żytni | 0.45 kg (9.8%) | 85 % | 8 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Perle | 36 g | 60 min | 7 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Dry Hop | mix różnych niedopadów | 50 g | 7 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11 g | Fermentis |