

## Stężenie molowe

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **15.6**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **0 %**
- Size with trub loss **32 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (31.8%)	80 %	6
Grain	Strzegom Monachijski typ I	3.2 kg (37.7%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.1 kg (1.2%)	80 %	6
Grain	Strzegom Karmel 300	0.85 kg (10%)	70 %	299
Grain	Żytmi	0.64 kg (7.5%)	85 %	8
Grain	Viking Wheat Malt	1 kg (11.8%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.4 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Slant	200 ml	Fermentis