

Stiut 07.05.2021

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **30.2**

Batch size

- Expected quantity of finished beer **900 liter(s)**
- Trub loss **5 %**
- Size with trub loss **945 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1138.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **699 liter(s)**
- Total mash volume **932 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	100 kg (38.8%)	80 %	5
Grain	Strzegom Monachijski typ I	50 kg (19.4%)	80 %	16
Grain	Strzegom Karmel 30	50 kg (19.4%)	80 %	30
Grain	Strzegom Barwiący	18 kg (7%)	75 %	1300
Grain	Płatki owsiane	15 kg (5.8%)	60 %	3
Sugar	Milk Sugar (Lactose)	25 kg (9.7%)	76.1 %	0