

Tmave

- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **24.4**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.6 kg (43.5%) | 80 % | 4 |
| Grain | Monachijski | 1.5 kg (40.8%) | 80 % | 16 |
| Grain | caramunich | 0.45 kg (12.2%) | 79 % | 120 |
| Grain | Carafa II | 0.1 kg (2.7%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.03 kg (0.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 22 g | 60 min | 9.4 % |
| Boil | Lublin (Lubelski) | 21 g | 20 min | 4 % |