mocnygaz

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **19.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(63.5%)*	81 %	4
Grain	Słód owsiany Fawcett	0.35 kg *(11.1%)*	61 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg *(9.5%)*	73 %	1001
Sugar	laktoza	0.5 kg *(15.9%)*	90 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Whirlpool	Simcoe	35 g	15 min	13.2 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Simcoe cryo	50 g	3 day(s)	26 %
Dry Hop	Talus	50 g	3 day(s)	9 %