

## piwo nr1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **9.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.8 liter(s)**

### Fermentables

| Type           | Name                                | Amount       | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal                             | 1.7 kg (50%) | 81 %  | 26  |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 %  | 30  |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Tradition | 33 g   | 60 min | 4.6 %      |
| Boil                | Tradition | 33 g   | 10 min | 4.6 %      |
| Aroma (end of boil) | Tradition | 33 g   | 5 min  | 4.6 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 12.5 g | Fermentis  |