

1ierwszo Majowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (100%)	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	10 %
Boil	Vermelho	22 g	25 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	16 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	15 g	Boil	15 min

Notes

- drożdże dodane w temp 10°C w południe 3maja
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