

a1

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **9**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (26.5%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 8 kg (70.8%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (1.8%) | 68 % | 400 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.1 kg (0.9%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 60 g | 60 min | 5.2 % |
| Boil | Chinook | 60 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Fermentis |