

Pierwszy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **10.3**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (74.8%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.7%) | 79 % | 22 |
| Grain | Caraaroma | 0.05 kg (0.9%) | 78 % | 400 |
| Grain | Strzegom Karmel 600 | 0.05 kg (0.9%) | 68 % | 601 |
| Grain | Dekstrynowy | 0.25 kg (4.7%) | 79 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |