

Pierwszy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (89.3%)	81 %	4
Grain	Strzegom Wiedeński	0.25 kg (4.9%)	79 %	10
Grain	Strzegom Karmel 30	0.3 kg (5.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	25 min	10 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

Yeasts

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