

piwo nr1

- 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 |