

Dziewicze piwko #1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (66.7%)	82 %	4
Grain	Strzegom Pszeniczny	1 kg (26.7%)	81 %	6
Grain	Karmelowy Czerwony	0.25 kg (6.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	6.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4 %