

# Podpiwek #1

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **9**
- SRM **6.6**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **2.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **5 %/h**
- Boil size **2.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **1.1 liter(s)**
- Total mash volume **1.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Czerwony	0.1 kg (40%)	75 %	59
Grain	Pilzneński	0.1 kg (40%)	81 %	4
Grain	Oats, Flaked	0.05 kg (20%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau	4 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	2 g	Lallemand