

## Pierwsze chmielenie

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **116**
- SRM ---
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (100%) | 80 %  | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 45 g   | 60 min | 10 %       |
| Boil    | Marynka           | 5 g    | 10 min | 10 %       |
| Boil    | Lublin (Lubelski) | 25 g   | 10 min | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 5.5 g  | Fermentis  |