

## Pierwsze piwo

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- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM ---

### Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	3.6 %

### Yeasts

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