

# 1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **11**

## 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (40%)	80 %	4
Grain	Bestmalz Red X	1 kg (40%)	79 %	30
Grain	Karmelowy Czerwony	0.5 kg (20%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	60 min	15 %
Boil	Willamette	10 g	10 min	5 %
Dry Hop	Willamette	40 g	5 day(s)	5 %
Dry Hop	El Dorado	40 g	5 day(s)	15 %