

# 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 %       |