

# Pierwszy

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **10.3**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (74.8%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (18.7%)	79 %	22
Grain	Caraaroma	0.05 kg (0.9%)	78 %	400
Grain	Strzegom Karmel 600	0.05 kg (0.9%)	68 %	601
Grain	Dekstrynowy	0.25 kg (4.7%)	79 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

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