

Podpiwek #1

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **9**
- SRM **6.6**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **2.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **5 %/h**
- Boil size **2.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **1.1 liter(s)**
- Total mash volume **1.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Karmelowy Czerwony | 0.1 kg (40%) | 75 % | 59 |
| Grain | Pilzneński | 0.1 kg (40%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.05 kg (20%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Aroma (end of boil) | Hallertau | 4 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 2 g | Lallemand |