

# a1

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **9**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (26.5%)	79 %	16
Grain	Strzegom Pilzneński	8 kg (70.8%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.2 kg (1.8%)	68 %	400
Grain	Grodziski pszeniczny wędzony dębem	0.1 kg (0.9%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	60 g	60 min	5.2 %
Boil	Chinook	60 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis