

Dziewicze piwko #1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (66.7%) | 82 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (26.7%) | 81 % | 6 |
| Grain | Karmelowy Czerwony | 0.25 kg (6.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 45 min | 6.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 0 min | 4 % |