

## Pierwsza warka na młóto

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM ---
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód jęczmienny	6 kg (100%)	90 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	50 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Dry	10 g	Fermentis