

# Piwo Tego typu 1

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **24.4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (87%)	80 %	7
Grain	Special X	0.8 kg (11.6%)	70 %	400
Grain	Carafa III	0.1 kg (1.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	3.6 %
Dry Hop	Styrian Golding	50 g	7 day(s)	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Safale
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11.5 g	Mangrove Jack's