

# 1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilzneński             | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt | 1 kg (16.7%) | 80 %  | 7   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Lublin (Lubelski) | 30 g   | 60 min   | 6 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 5 min    | 6 %        |
| Dry Hop             | Marynka           | 35 g   | 3 day(s) | 6.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |