

# Dziewicze piwko #1

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- 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 %        |