

## 1a

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **14**
- SRM **10.1**

### 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 **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (66.7%)	80 %	7
Grain	Briess - Pilsen Malt	1 kg (22.2%)	80.5 %	2
Grain	Strzegom Karmel 300	0.5 kg (11.1%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %