

# Pierwszy śnieg

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **45**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	2 kg (100%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Extra Styrian Dana	10 g	60 min	13.2 %
Boil	Perle (PL)	10 g	20 min	4.2 %
Boil	Lublin (Lubelski)	5 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	---