

## piwo nr1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **9.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	33 g	60 min	4.6 %
Boil	Tradition	33 g	10 min	4.6 %
Aroma (end of boil)	Tradition	33 g	5 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	12.5 g	Fermentis