

# Piwo Tego typu 1

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **24.4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 6 kg (87%)     | 80 %  | 7    |
| Grain | Special X              | 0.8 kg (11.6%) | 70 %  | 400  |
| Grain | Carafa III             | 0.1 kg (1.4%)  | 70 %  | 1034 |

## Hops

| Use for | Name            | Amount | Time     | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil    | Styrian Golding | 50 g   | 60 min   | 3.6 %      |
| Dry Hop | Styrian Golding | 50 g   | 7 day(s) | 3.6 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Safale US-05                      | Ale  | Dry  | 11.5 g | Safale          |
| Mangrove Jack's M47 Belgian Abbey | Ale  | Dry  | 11.5 g | Mangrove Jack's |