

## warka 1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (83.3%)	80.5 %	2
Grain	Briess - Munich Malt 10L	0.5 kg (16.7%)	77 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	50 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %