

## Pierwsza warka

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM ---
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

| Type  | Name            | Amount      | Yield | EBC |
|-------|-----------------|-------------|-------|-----|
| Grain | słód jęczmienny | 5 kg (100%) | 90 %  | --- |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 20 g   | 60 min | 13.2 %     |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 10 g   | Fermentis  |