

# Coriander Blonde Lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM ---
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy, jasny, jęczmienny	1.5 kg (50%)	--- %	---
Liquid Extract	Brewkit Blonde Lager Mangrove Jack's	1.5 kg (50%)	--- %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
Yeast Beer 012901	Lager	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min
Spice	Zest pomarańcza	50 g	Boil	10 min
Spice	Grejfrut zest	50 g	Boil	10 min
Spice	Kardamon	2 g	Boil	10 min

## Notes

- 04.11.2020  
Dodatki dodawane na ostatnie 10 min zagotowanej brzezki, w sterylnej gazie.  
Po gotowaniu 10-11BLG  
04.11.20  
Start fermentacji godzina 21.00  
20-21 st. C  
Po kilku dniach fermentor przeniesiony do niższej temp 18-20 st. C.  
  
Po gotowaniu 10-11BLG  
Dec 2, 2022, 11:03 AM