

# Ekstrakt niechmielony

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **10**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy superjasny	1.7 kg (82.9%)	100 %	40
Sugar	cukier	0.35 kg (17.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelskie	20 g	30 min	6 %
Aroma (end of boil)	Hallertau Tradition	20 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
old german altbier 9	Ale	Dry	10 g	gozdawa

## Notes

- gotowane ok 4-5l reszta zimna do rozrobienia przed drożdżami  
*Feb 17, 2024, 2:06 PM*