

Lab #3 - Pokrzywiak Majowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **5.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **5.4 liter(s)**
- Boil time **20 min**
- Evaporation rate **15 %/h**
- Boil size **6.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Sugar | Cukier biały | 0.75 kg (100%) | 100 % | 16 |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Herb | Wierzchołki pokrzyw | 900 g | Boil | 20 min |
| Herb | Kwiat mniszka | 80 g | Boil | 20 min |
| Flavor | Sok z cytryny | 120 g | Boil | 0 min |