

#Podpiwek

- Gravity **5.6 BLG**
- ABV ---
- IBU **14**
- SRM **24.7**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **5 liter(s)**
- Boil time **20 min**
- Evaporation rate **1 %/h**
- Boil size **5.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|------------------|-------|-----|
| Sugar | Candi Sugar, Clear | 0.3 kg (70.6%) | 100 % | 2 |
| Adjunct | kawa kujawianka | 0.125 kg (29.4%) | 1 % | 800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 5 g | 20 min | 4 % |
| Boil | Lublin (Lubelski) | 5 g | 10 min | 4 % |
| Boil | Lublin (Lubelski) | 5 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|---------|--------|------------|
| piekarnicze | Ale | Culture | 3 g | --- |