

Polish Light Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **11.4**
- Style **Lite 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 | Gozdawa ekstrakt słodowy superjasny | 3.4 kg (91.9%) | 80 % | 40 |
| Sugar | Glukoza | 0.3 kg (8.1%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 30 min | 4 % |
| Boil | Marynka | 12 g | 10 min | 10 % |
| Dry Hop | Lublin (Lubelski) | 15 g | 7 day(s) | 4 % |
| Dry Hop | Marynka | 15 g | 1 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |