

Polski chmiel

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **62**
- SRM **8.6**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (42%)	81 %	26
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Grain	Cara-Pils/Dextrine	0.35 kg (8.6%)	72 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (7.4%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	6.7 %
Boil	Sybilla	40 g	30 min	6.8 %
Whirlpool	Lublin (Lubelski)	60 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Liquid	200 ml	White Labs
gęstwa z us-05, leżała tydzień w lodówce w 3st				