

## #Podpiwek

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- 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	---