

# Tomira

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **8.4**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Fermentables

| Type           | Name               | Amount         | Yield | EBC |
|----------------|--------------------|----------------|-------|-----|
| Liquid Extract | Pizneński Sladovna | 3.4 kg (77.3%) | 80 %  | 26  |
| Sugar          | glukoza            | 1 kg (22.7%)   | 100 % | 1   |

## Hops

| Use for | Name           | Amount | Time      | Alpha acid |
|---------|----------------|--------|-----------|------------|
| Boil    | Marynka        | 60 g   | 10 min    | 10 %       |
| Dry Hop | Southern Cross | 90 g   | 10 day(s) | 12 %       |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-189 | Lager | Dry  | 11.5 g | Fermentis  |

## Notes

- 07.12.2024 warzenie Blg 15
- 08.12.2024 dodatek drożdży
- 27.12.2024 zlanie na cichą dodanie Southern Cross Blg 5
- 24.01.2025 zlanie do odstania przed butelkowaniem Blg4
- butelkowanie Blg XXXXXXXX cukier 4g/butelkę
- Apr 20, 2024, 12:44 PM