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