

## Lab #3.5 - Pokrzywiak Majowy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **5.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **8 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **20 min**
- Evaporation rate **15 %/h**
- Boil size **7.8 liter(s)**

### Fermentables

| Type  | Name         | Amount      | Yield | EBC |
|-------|--------------|-------------|-------|-----|
| Sugar | Cukier biały | 1 kg (100%) | 100 % | 16  |

### Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| Enovini | Wine | Dry  | 7 g    | Browin     |

### Extras

| Type   | Name                         | Amount | Use for | Time   |
|--------|------------------------------|--------|---------|--------|
| Herb   | Wierzchołki pokrzyw          | 800 g  | Boil    | 20 min |
| Herb   | Liście mniszka - świeże      | 10 g   | Boil    | 20 min |
| Flavor | Sok z cytryny                | 100 g  | Boil    | 0 min  |
| Herb   | Kwiat mniszka - świeży       | 40 g   | Boil    | 20 min |
| Herb   | Kwiat bzu czarnego - suszony | 3 g    | Boil    | 20 min |
| Herb   | Korzeń mniszka - suszony     | 5 g    | Boil    | 20 min |