#2 - Silesian Lager (brewkit)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **11.7**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Silesian Lager (brewkit)	1.7 kg *(50%)*	80 %	45
Liquid Extract	Gozdawa ekstrakt słodowy superjasny	1.7 kg *(50%)*	80 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Boil	Silesian Lager esktrakt nachmielony	10 g	5 min	50 %
Dry Hop	Zombie	50 g	---	10.1 %
Dry Hop	Mandarina Bavaria	25 g	---	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Slant	150 ml	Gozdawa