

Północnica

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **37.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy ciemny	0.8 kg (34.8%)	90 %	621
Sugar	BA	1 kg (43.5%)	100 %	0
Grain	Płatki owsiane	0.5 kg (21.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	10 min	10 %
Dry Hop	Nelson Sauvin	30 g	14 day(s)	11 %
Dry Hop	Nectaron	30 g	14 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	15 min

Notes

- 2023.05.03 warzenie. fermentacja 20 C
- 2023.05.12 cicha fermentacja, Bq 5,5
- 2023.06.07 butelkowanie, Bq 4,5
- May 3, 2023, 9:28 AM