

#1. Lager - Brewkit

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **5**
- Style **Vienna 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 | Finlandia Brewkit | 1.7 kg (63%) | 85 % | 10 |
| Dry Extract | Ekstrakt słodowy Monachijski - Weyermann Munich Amber | 1 kg (37%) | 78 % | 22 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Papryczki ostre | 50 g | Secondary | 7 day(s) |