

## #2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **65**
- SRM ---

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	5.1 kg (100%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11.5 %
Boil	Amarillo	25 g	15 min	8.8 %
Boil	Mosaic	20 g	15 min	12.1 %
Boil	Amarillo	25 g	10 min	8.8 %
Boil	Mosaic	20 g	10 min	12.1 %
Boil	Amarillo	50 g	5 min	8.8 %
Boil	Mosaic	30 g	5 min	12.1 %
Boil	Amarillo	50 g	1 min	8.8 %
Boil	Mosaic	30 g	1 min	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	Safale