

# kwas chlebowy

---

- Gravity **3.6 BLG**
- ABV **1.3 %**
- IBU **39**
- SRM ---

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	chleb razowy zytnei	0.5 kg (52.6%)	4 %	---
Sugar	cukier	0.3 kg (31.6%)	100 %	---
Sugar	Syrop malinowy	0.15 kg (15.8%)	70 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	5 g	30 min	11.5 %
Boil	sabro	5 g	30 min	15 %
Boil	Columbus/Tomahawk/Zeus	5 g	5 min	14.7 %
Boil	Cascade	5 g	5 min	5.5 %
Boil	East Kent Goldings	5 g	5 min	5.1 %