

## Nachmielona #2

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- Gravity **2.3 BLG**
- ABV **0.8 %**
- IBU **44**
- SRM **3.9**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Erytrytol	0.5 kg (100%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	10 min	12 %
Boil	Mosaic	5 g	10 min	10 %
Boil	Galaxy	5 g	10 min	15 %
Whirlpool	Citra	10 g	30 min	12 %
Whirlpool	Mosaic	10 g	30 min	10 %
Whirlpool	Galaxy	10 g	30 min	15 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %
Dry Hop	Galaxy	35 g	5 day(s)	15 %