

Niemiecki Szczoch

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **7**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **12.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (87.2%) | 80 % | 20 |
| Sugar | Cukier | 0.25 kg (12.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 20 g | 30 min | 4.3 % |
| Aroma (end of boil) | Hersbrucker | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Safale |