

# PODPIWEK

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- Gravity **3.1 BLG**
- ABV **1.1 %**
- IBU **4**
- SRM **0.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **25 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Candi Sugar, Clear	0.45 kg (100%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	3 g	15 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Piekarnicze	Ale	Culture	4 g	Babuni

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa Kujawianka	160 g	Boil	25 min

## Notes

- 1 łyż kwasku cytrynowego  
*Jul 8, 2018, 7:48 PM*