

# Przetarty Szlak

- Gravity **10.5 BLG**
- ABV ---
- IBU **16**
- SRM **10**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy superjasny	3.4 kg (91.9%)	80 %	40
Sugar	Glukoza krystaliczna	0.3 kg (8.1%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %
Boil	Marynka	7 g	30 min	8.8 %
Aroma (end of boil)	Puławski	7 g	10 min	6 %
Aroma (end of boil)	Marynka	3 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Fermentis