

# Tomira

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **5.5**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pizneński Sladovna	1.7 kg (63%)	80 %	26
Sugar	glukoza	1 kg (37%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	8 min	10 %
Dry Hop	Cascade PL	50 g	21 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	Fermentis

## Notes

- 16.03.2024 warzenie Blg 10
- 29.03.2024 zlanie na cichą Blg 3,5
- 20.03.2024 butelkowanie Blg 2 cukier 4g/butelkę
- Apr 20, 2024, 12:44 PM