

# Zielonkawa Latarenka

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa Jasny	1.7 kg (50%)	90 %	8
Liquid Extract	Lager Coopers (brewkit)	1.7 kg (50%)	78 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	30 g	25 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	Zielona herbata	50 g	Primary	1 day(s)

Ekstrakt z zielonej herbaty dodany do fermentora na burzliwą.

## Notes

- Piwo z brewkitem (na coś zużyć go trzeba skoro go już dostałem).  
*Jan 29, 2019, 6:32 PM*