

zrobiona warka nr 3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **11.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **20.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Cascade PL | 19 g | 60 min | 7.8 % |
| Aroma (end of boil) | Cascade PL | 30 g | 5 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |

Notes

- mniej dextrozy na gazowanie, vol - 0,5
Mar 19, 2023, 9:09 PM