

## #1. Lager - Brewkit

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **5**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Finlandia Brewkit	1.7 kg (63%)	85 %	10
Dry Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	1 kg (37%)	78 %	22

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Papryczki ostre	50 g	Secondary	7 day(s)