

## #15 Ciemny Lager 12 Blg

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **72.5**

### 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	Bruntal ekstrakt słodowy ciemny	3.4 kg (100%)	90 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %
Boil	Willamette	15 g	10 min	5 %
Boil	Hallertau	10 g	10 min	4.5 %
Aroma (end of boil)	Willamette	15 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis