

# Domowe 1

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **36**
- SRM **11.1**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	45
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Lubelski	30 g	30 min	4.3 %
Aroma (end of boil)	Lubelski	10 g	7 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale S-04	Lager	Slant	800 ml	---