

Domowe 2

- Gravity **10 BLG**
- ABV **4 %**
- IBU **37**
- 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 | 3.4 kg (100%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnat | 15 g | 60 min | 14 % |
| Boil | Sybilla | 20 g | 20 min | 7 % |
| Aroma (end of boil) | Sybilla | 30 g | 7 min | 7 % |

Yeasts

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