

gralowy lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **8.5**
- 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
Sugar	FRUKTOZA	0.15 kg (4.2%)	--- %	---
Dry Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (95.8%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	20 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

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