

# Horyzont Lechity

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **3 min**
- Evaporation rate **10 %/h**
- Boil size **10.4 liter(s)**

## Fermentables

| Type           | Name                              | Amount        | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Pilsner | 1.7 kg (100%) | 78 %  | 8   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Hallertau | 10 g   | 60 min | 5 %        |
| Aroma (end of boil) | Hallertau | 20 g   | 6 min  | 5 %        |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 60 ml  | Safale     |