

## Just drink it.

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **79**
- SRM **25.3**
- Style **Specialty Beer**

### 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	Ekstrakt słodowy SUPERIOR Amber	2.4 kg (66.7%)	81 %	180
Liquid Extract	Ekstrakt Słodowy SUPERIOR Jasny	1.2 kg (33.3%)	81 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marco Polo	50 g	30 min	12.6 %
Boil	Marco Polo	50 g	10 min	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---