

## Kwas Chlebowy

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU ---
- SRM **2.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.6 liter(s)**

### Fermentables

| Type  | Name          | Amount         | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Sugar | Glukoza       | 1 kg (76.9%)   | 99 %  | 1   |
| Sugar | Kwas Chlebowy | 0.3 kg (23.1%) | 50 %  | 30  |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| Dołączone do opakowania | Ale  | Liquid | 300 ml | ---        |