

Lab #3.5 - Pokrzywiak Majowy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **5.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **8 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **20 min**
- Evaporation rate **15 %/h**
- Boil size **7.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-------------|-------|-----|
| Sugar | Cukier biały | 1 kg (100%) | 100 % | 16 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| Enovini | Wine | Dry | 7 g | Browin |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|---------|--------|
| Herb | Wierzchołki pokrzyw | 800 g | Boil | 20 min |
| Herb | Liście mniszka - świeże | 10 g | Boil | 20 min |
| Flavor | Sok z cytryny | 100 g | Boil | 0 min |
| Herb | Kwiat mniszka - świeży | 40 g | Boil | 20 min |
| Herb | Kwiat bzu czarnego - suszony | 3 g | Boil | 20 min |
| Herb | Korzeń mniszka - suszony | 5 g | Boil | 20 min |