

# letni KFACH

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- Gravity **10.2 BLG**
- ABV ---
- IBU **18**
- SRM **12.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	10 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	500 g	Boil	0 min
Other	Kwas mlekowy 80%	50 g	Bottling	---

## Notes

- kwas mlekowy - od 2 do 2,5 ml na butelkę  
*May 17, 2016, 10:18 AM*