

## 9# graff

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.6**

### 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 **5 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (55.7%)	80 %	20
Sugar	sok jabłkowy	1 kg (32.8%)	100 %	---
Sugar	cukier	0.35 kg (11.5%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	25 g	10 min	5.5 %
Boil	Warrior	5 g	25 min	15.5 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	700 g	Boil	10 min
Flavor	cynamon	3 g	Boil	5 min