

## Domowe 2

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **37**
- SRM **11.1**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	14 %
Boil	Sybilla	20 g	20 min	7 %
Aroma (end of boil)	Sybilla	30 g	7 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale S-04	Lager	Slant	800 ml	---