

## NR2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **68.6**
- Style **Munich Dunkel**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	2.4 kg (82.8%)	90 %	621
Sugar	cukier	0.5 kg (17.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	11 g	10 min	4 %
Boil	Marynka	11 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Notes

- 3.5 blg po tygodniu  
*Apr 16, 2020, 10:38 PM*