

Piwo #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **31.5**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (47.2%)	80 %	300
Liquid Extract	Coopers LME - Amber	1.7 kg (47.2%)	78 %	32
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.2 kg (5.6%)	99 %	9

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis