

PODPIWEK

- Gravity **3.1 BLG**
- ABV **1.1 %**
- IBU **4**
- SRM **0.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **25 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Sugar | Candi Sugar, Clear | 0.45 kg (100%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 3 g | 15 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|---------|--------|------------|
| Piekarnicze | Ale | Culture | 4 g | Babuni |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | kawa Kujawianka | 160 g | Boil | 25 min |

Notes

- 1 łyż kwasku cytrynowego
Jul 8, 2018, 7:48 PM