

## Polish Light Lager

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **11.4**
- Style **Lite American Lager**

### 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy superjasny | 3.4 kg (91.9%) | 80 %  | 40  |
| Sugar          | Glukoza                             | 0.3 kg (8.1%)  | 100 % | 2   |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 30 min   | 4 %        |
| Boil                | Marynka           | 12 g   | 10 min   | 10 %       |
| Dry Hop             | Lublin (Lubelski) | 15 g   | 7 day(s) | 4 %        |
| Dry Hop             | Marynka           | 15 g   | 1 day(s) | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |