

# Polski chmiel

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **31**
- SRM ---

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	glukoza	1 kg (37%)	98 %	0
Liquid Extract	ekstrakt jasny	1.7 kg (63%)	96 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	35 min	6.7 %
Boil	Sybilla	25 g	15 min	6.8 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	200 ml	US-05
gęstwa z us-05, leżała tydzień w lodówce w 3st				