

# Horyzont Lechity

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **3 min**
- Evaporation rate **10 %/h**
- Boil size **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pilsner	1.7 kg (100%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	60 min	5 %
Aroma (end of boil)	Hallertau	20 g	6 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	60 ml	Safale