

Kwas Chlebowy

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU ---
- SRM **2.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Glukoza	1 kg (76.9%)	99 %	1
Sugar	Kwas Chlebowy	0.3 kg (23.1%)	50 %	30

Yeasts

Name	Type	Form	Amount	Laboratory
Dołączone do opakowania	Ale	Liquid	300 ml	---