

Pierwsze piwo z ekstraktu

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **8.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	2.5 kg (65.8%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1 kg (26.3%)	80 %	30
Grain	Płatki owsiane	0.3 kg (7.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Vic Secret	30 g	5 min	16.3 %
Aroma (end of boil)	Topaz	40 g	5 min	15 %
Aroma (end of boil)	Huell Melon	30 g	5 min	7.5 %
Aroma (end of boil)	Equinox	30 g	5 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	40 ml	White Labs