

Piwo #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **31.5**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.7 kg (47.2%) | 80 % | 300 |
| Liquid Extract | Coopers LME - Amber | 1.7 kg (47.2%) | 78 % | 32 |
| Dry Extract | Gozdawa ekstrakt słodowy superjasny suchy | 0.2 kg (5.6%) | 99 % | 9 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |