

## podpiwek

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **3**
- SRM ---

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **15 min**
- Evaporation rate **1 %/h**
- Boil size **21.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Sugar	cukier biały	2 kg (80%)	--- %	---
Grain	podpiwek	0.5 kg (20%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
cerevisiae saccharomyces	Champagne	Dry	8 g	---