

## Podstawka

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **29.8**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Amber	1.3 kg (44.8%)	78 %	32
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.6 kg (55.2%)	80 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	20 g	30 min	4 %
Aroma (end of boil)	Idaho 7	15 g	0 min	12.7 %
Boil	East Kent Goldings	30 g	30 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Fermentis