

## Tetris LVL 9

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **20**
- SRM **23.1**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt Żytni	1.2 kg (35.3%)	75 %	300
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.2 kg (35.3%)	75 %	60
Grain	Grodziski pszeniczny wędzony dębem	1 kg (29.4%)	65 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	40 min	4 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	5 min