

# Tomira

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **8.4**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pizneński Sladovna	3.4 kg (77.3%)	80 %	26
Sugar	glukoza	1 kg (22.7%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	10 min	10 %
Dry Hop	Southern Cross	90 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	Fermentis

## Notes

- 07.12.2024 warzenie Blg 15
- 08.12.2024 dodatek drożdży
- 27.12.2024 zlanie na cichą dodanie Southern Cross Blg 5
- 24.01.2025 zlanie do odstania przed butelkowaniem Blg4
- butelkowanie Blg XXXXXXXX cukier 4g/butelkę
- Apr 20, 2024, 12:44 PM