

Wody wyśłodkowe

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **19**
- SRM **12.7**
- Style **Mild**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	wyśłodziny po porterze	1.4 kg (100%)	100 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	5 g	60 min	8.9 %
Boil	Puławski	10 g	10 min	8.9 %
Boil	Lublin (Lubelski)	10 g	10 min	3.8 %
Aroma (end of boil)	Puławski	10 g	5 min	8.9 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	3.8 %
Whirlpool	Puławski	15 g	1 min	8.9 %
Whirlpool	Lublin (Lubelski)	15 g	1 min	3.8 %
Dry Hop	Puławski	20 g	3 day(s)	8.9 %
Dry Hop	Lublin (Lubelski)	20 g	3 day(s)	3.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min