

## zrobiona warka nr 3

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **11.4**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **20.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	19 g	60 min	7.8 %
Aroma (end of boil)	Cascade PL	30 g	5 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

### Notes

- mniej dextrozy na gazowanie, vol - 0,5  
*Mar 19, 2023, 9:09 PM*