

#15 Ciemny Lager 12 Blg

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **72.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 3.4 kg (100%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Hallertau | 20 g | 60 min | 4.5 % |
| Boil | Willamette | 15 g | 10 min | 5 % |
| Boil | Hallertau | 10 g | 10 min | 4.5 % |
| Aroma (end of boil) | Willamette | 15 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |