

Coriander Blonde Lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM ---
- Style **Standard American Lager**

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 | Ekstrakt słodowy, jasny, jęczmienny | 1.5 kg (50%) | --- % | --- |
| Liquid Extract | Brewkit Blonde Lager Mangrove Jack's | 1.5 kg (50%) | --- % | --- |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| Yeast Beer 012901 | Lager | Dry | 5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | Kolendra | 20 g | Boil | 10 min |
| Spice | Zest pomarańcza | 50 g | Boil | 10 min |
| Spice | Grejfrut zest | 50 g | Boil | 10 min |
| Spice | Kardamon | 2 g | Boil | 10 min |

Notes

- 04.11.2020
Dodatki dodawane na ostatnie 10 min zagotowanej brzeczki, w sterylnej gazie.
Po gotowaniu 10-11BLG
04.11.20
Start fermentacji godzina 21.00
20-21 st. C
Po kilku dniach fermentor przeniesiony do niższej temp 18-20 st. C.

Po gotowaniu 10-11BLG
Dec 2, 2022, 11:03 AM