

Ekstrakt niechmielony

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **10**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|-----------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy superjasny | 1.7 kg (82.9%) | 100 % | 40 |
| Sugar | cukier | 0.35 kg (17.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | lubelskie | 20 g | 30 min | 6 % |
| Aroma (end of boil) | Hallertau Tradition | 20 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| old german altbier 9 | Ale | Dry | 10 g | gozdawa |

Notes

- gotowane ok 4-5l reszta zimna do rozrobienia przed drożdżami
Feb 17, 2024, 2:06 PM