

## Lab #3 - Pokrzywiak Majowy

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **5.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **5.4 liter(s)**
- Boil time **20 min**
- Evaporation rate **15 %/h**
- Boil size **6.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Cukier biały	0.75 kg (100%)	100 %	16

### Extras

Type	Name	Amount	Use for	Time
Herb	Wierzchołki pokrzyw	900 g	Boil	20 min
Herb	Kwiat mniszka	80 g	Boil	20 min
Flavor	Sok z cytryny	120 g	Boil	0 min