

## Nr4

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **13.1**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **40.4 liter(s)**

### Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 6.3 kg (100%) | 80 %  | 45  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 50 g   | 20 min | 13 %       |

### Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| 05   | Lager | Dry  | 11.5 g | Safbrew    |