

Przetarty Szlak

- Gravity **10.5 BLG**
- ABV ---
- IBU **16**
- SRM **10**
- Style **Mild**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy superjasny | 3.4 kg (91.9%) | 80 % | 40 |
| Sugar | Glukoza krystaliczna | 0.3 kg (8.1%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 8.8 % |
| Boil | Marynka | 7 g | 30 min | 8.8 % |
| Aroma (end of boil) | Puławski | 7 g | 10 min | 6 % |
| Aroma (end of boil) | Marynka | 3 g | 10 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Fermentis |