

# Szybki gazik

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- Gravity **12.6 BLG**
- ABV ---
- IBU **42**
- SRM **11.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Fermentables

| Type           | Name             | Amount         | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Bruntal          | 3.4 kg (95.8%) | 81 %  | 26  |
| Sugar          | Cukier trzcinowy | 0.15 kg (4.2%) | --- % | --- |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 55 min | 10 %       |
| Boil    | Lublin (Lubelski) | 40 g   | 55 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |