

#2 - Silesian Lager (brewkit)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **11.7**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Silesian Lager (brewkit) | 1.7 kg (50%) | 80 % | 45 |
| Liquid Extract | Gozdawa ekstrakt słodowy superjasny | 1.7 kg (50%) | 80 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------------------|--------|-------|------------|
| Aroma (end of boil) | Amarillo | 25 g | 5 min | 9.5 % |
| Boil | Silesian Lager ekstrakt nachmielony | 10 g | 5 min | 50 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|-------|--------|------------|
| Gozdawa - BW11 Bavarian Wheat | Wheat | Slant | 150 ml | Gozdawa |