

## 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  |