

## Bio Nachmielona #4

- Gravity **1 BLG**
- ABV **0.4 %**
- IBU **25**
- SRM **0.2**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

### Fermentables

| Type  | Name   | Amount          | Yield | EBC |
|-------|--------|-----------------|-------|-----|
| Sugar | cukier | 0.275 kg (100%) | 100 % | 1   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Mosaic  | 30 g   | 10 min   | 10 %       |
| Whirlpool           | Citra   | 10 g   | 15 min   | 12 %       |
| Whirlpool           | Mosaic  | 10 g   | 15 min   | 10 %       |
| Whirlpool           | Idaho 7 | 10 g   | 15 min   | 12.7 %     |
| Dry Hop             | Citra   | 10 g   | 2 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 10 g   | 2 day(s) | 10 %       |
| Dry Hop             | Idaho 7 | 10 g   | 2 day(s) | 12.7 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K-97 | Ale  | Dry  | 12 g   | Fermentis  |

### Notes

- 1. woda z RO zakwaszona do 3.2-3.6pH
  - 2. profil wody 2:1 chlorki do siarczanów na 25L RO -> gips 2,5g; chlorek 9,5g; epsom 2,5g
  - 3. hop dip: 30g chmielu (ten "na zimno") zalać 250ml wody 75 st.C w słoiku i odstawić na 1h i dodać przestygnięte do schłodzonej "brzeczki" przed drożdżami.
- May 28, 2025, 11:40 AM