

# Bière Brut

- Gravity **13.8 BLG**
- ABV ---
- IBU **26**
- SRM ---
- Style **Bière de Garde**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP715 - Champagne Yeast	Champagne	Liquid	30 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe FR śr	20 g	Secondary	14 day(s)