

Zbicień

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **2.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------|-------------|-------|-----|
| Liquid Extract | Honey | 4 kg (100%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 400 ml | Fermentum Mobile |