

P.43 -...

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **4**
- SRM **8.3**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **3 min**
- Evaporation rate **14 %/h**
- Boil size **12.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|--------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (92.9%) | 81 % | 26 |
| Sugar | Candi Sugar, Clear | 0.13 kg (7.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|-------|------------|
| Boil | Sybilla | 20 g | 3 min | 3.5 % |
| Boil | Lublin (Lubelski) | 20 g | 3 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 40 ml | Fermentum Mobile |