Belgian z ekstraktow2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **52**
- SRM **5.3**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.5 kg *(10.6%)*	80 %	30
Liquid Extract	Bruntal Pale Ale	0.8 kg *(17%)*	80 %	35
Sugar	Trzcinowy	1 kg *(21.3%)*	--- %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.6 kg *(34%)*	80 %	---
Liquid Extract	Profimator Dark	0.8 kg *(17%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Simcoe	30 g	5 min	13.2 %
Boil	Cascade	30 g	15 min	7.1 %
Boil	Centennial	20 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	---

Notes

- Zmniejszona ilość chmielu Chinook z 40 do 20
  Jul 21, 2017, 2:55 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.