

Żeglarz

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **35.8**
- Style **Southern English Brown**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (58.6%)	80 %	300
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (41.4%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	50 min	5.1 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia (laska, macerowana w spirytusie)	2 g	Secondary	7 day(s)