

Belgijskie Specialty Ale

- Gravity **20 BLG**
- ABV ---
- IBU **31**
- SRM ---
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 5.1 kg (91.1%) | 80 % | --- |
| Sugar | Cukier Kandyzowany | 0.5 kg (8.9%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Brewferm Top | Ale | Dry | 12 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 20 g | Boil | 10 min |