

Jakby belg Warka nr 6

- Gravity **13.6 BLG**
- ABV ---
- IBU **41**
- SRM **8.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (87.2%) | 81 % | 26 |
| Sugar | Cukier kandyzowany jasny | 0.5 kg (12.8%) | 100 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Herkules | 20 g | 60 min | 17 % |
| Aroma (end of boil) | Orbit | 24 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Slant | 500 ml | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 60 min |
| Spice | Kolendra | 11 g | Boil | 60 min |