

# Sylwester

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **10.1**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	2.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	30 min	7.2 %
Boil	Nelson Sauvin	15 g	5 min	11.1 %
Dry Hop	Nelson Sauvin	25 g	2 day(s)	11.1 %
Dry Hop	Cascade PL	15 g	2 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
belijskie	Champagne	Dry	4 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	15 min

## Notes

- 11.10.2018 - Zadane drożdże
- 13.10.2018 - Start drożdży
- 26.10.2018 - Dodany chmiel
- Oct 17, 2018, 8:00 AM