

## #7 mniej goryczki i mniej gotowania 15.02.2024

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **10**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	4.5 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	30 min	7 %
Aroma (end of boil)	Oktawia	30 g	10 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	18 g	---