

# Belgijski Grejfrut

- Gravity **11.9 BLG**
- ABV ---
- IBU **20**
- SRM ---
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---
Liquid Extract	WES ekstrakt słodowy jasny chmielony	1.7 kg (50%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	15 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok grejfutowy	400 g	Secondary	10 day(s)