

# 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