

Bière Brut

- Gravity **13.8 BLG**
- ABV ---
- IBU **26**
- SRM ---
- Style **Bière de Garde**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-----------|--------|--------|------------|
| WLP715 - Champagne Yeast | Champagne | Liquid | 30 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|-----------|
| Flavor | płatki dębowe FR śr | 20 g | Secondary | 14 day(s) |