

## BSA Zimowy 17,5° #7

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **16**
- SRM **8.7**
- Style **Belgian Specialty 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 **1 %/h**
- Boil size **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal bursztynowy	3.2 kg (65.3%)	81 %	26
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (24.5%)	80 %	---
Sugar	Biały	0.5 kg (10.2%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau Mittelfruch	25 g	60 min	3 %
Aroma (end of boil)	Sybilla	25 g	60 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	10 min
Spice	Kolendra	30 g	Boil	5 min

### Notes

- 107zł  
Warzenie 15/09/17  
Początkowa 17,5 BLG  
Końcowa 3.7 BLG  
ABV 8.0%  
2.15 CO2 - 115g glukozy - 20l  
Rozlew - 7 X 17  
Aug 9, 2017, 10:44 AM