

# Gruszkowy Eksperyment

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM ---
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (24.6%)	80 %	---
Adjunct	Sok gruszkowo-jabłkowy	5 kg (72.5%)	10 %	---
Sugar	Cukier trzcinowy	0.2 kg (2.9%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Magnum	5 g	60 min	13.5 %
Aroma (end of boil)	Cascade PL	10 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	5.5 g	Fermentis