

# KOBYŁKA BEZ NÓŻEK

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **79**
- SRM **6.4**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	0.8 kg (50%)	79 %	22
Grain	Red X	0.3 kg (18.7%)	79 %	30
Grain	Strzegom Pilzneński	0.5 kg (31.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zlata Polesie	20 g	60 min	6.5 %
Aroma (end of boil)	Chinook PL	10 g	30 min	10 %
Aroma (end of boil)	Chinook PL	10 g	10 min	13 %
Aroma (end of boil)	Zlate Polesie	30 g	5 min	6.5 %
Dry Hop	Cascade PL	100 g	5 day(s)	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saison Brettanomyces Blend THE YEAST BAY	Ale	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2.5 g	Boil	15 min