

## Northern storm

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **71**
- SRM ---
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 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	hallertauer taurus	14 g	65 min	14 %
Boil	Lublin (Lubelski)	10 g	65 min	4 %
Boil	Mosaic	10 g	65 min	10 %
Boil	Lublin (Lubelski)	10 g	45 min	4 %
Boil	Mosaic	10 g	45 min	10 %
Boil	Cascade PL	10 g	45 min	5.2 %
Boil	Hallertau	10 g	45 min	4.5 %
Aroma (end of boil)	Hallertau	15 g	15 min	4.5 %
Aroma (end of boil)	Cascade PL	30 g	15 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Dry	10 g	---