

## Pacific Saison 14 BLG

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- Gravity **16.1 BLG**
- ABV ---
- IBU **26**
- SRM ---
- 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	WES ekstrakt słodowy jasny	4.5 kg (100%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	10 g	60 min	11.8 %
Boil	Nelson Sauvignon	25 g	15 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	19 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	Aframom Madagarski	3 g	Boil	5 min
Herb	Verbena cytrynowa	20 g	Boil	5 min