

# Perła

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- Gravity **11.2 BLG**
- ABV ---
- IBU **40**
- SRM ---
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (100%) | 80 %  | --- |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil                | Lublin (Lubelski) | 15 g   | 20 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Safbrew    |