

## Sparkling Ale - brewkit Thomas Coopers

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- Gravity **9.8 BLG**
- ABV ---
- IBU ---
- SRM **6.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

### Fermentables

| Type           | Name                        | Amount         | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Liquid Extract | sparkling ale thoms coopers | 1.7 kg (65.4%) | 100 % | 40  |
| Dry Extract    | WES ekstrakt słodowy jasny  | 0.3 kg (11.5%) | 80 %  | 10  |
| Sugar          | Corn Sugar (Dextrose)       | 0.6 kg (23.1%) | 100 % | --- |

### Yeasts

| Name     | Type | Form | Amount | Laboratory |
|----------|------|------|--------|------------|
| ale yest | Ale  | Dry  | 10 g   | ---        |