

# Zbicień

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **2.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Honey	4 kg (100%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	400 ml	Fermentum Mobile