

# Żeglarz

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **35.8**
- Style **Southern English Brown**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Fermentables

| Type           | Name                             | Amount         | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.7 kg (58.6%) | 80 %  | 300 |
| Liquid Extract | WES ekstrakt słodowy jasny       | 1.2 kg (41.4%) | 80 %  | 45  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 10 g   | 50 min | 5.1 %      |
| Boil    | East Kent Goldings | 10 g   | 30 min | 5.1 %      |
| Boil    | East Kent Goldings | 10 g   | 10 min | 5.1 %      |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory      |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M15 Empire Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type  | Name                                     | Amount | Use for   | Time     |
|-------|------------------------------------------|--------|-----------|----------|
| Spice | Wanilia (laska, macerowana w spirytusie) | 2 g    | Secondary | 7 day(s) |