

# Belg

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **10.1**
- 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 | ekstrakt słodowy          | 2.4 kg (90.6%) | --- % | 26  |
| Sugar          | cukier trzcinowy demerara | 0.25 kg (9.4%) | --- % | --- |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Perle   | 20 g   | 60 min | 7 %        |
| Aroma (end of boil) | Marynka | 17 g   | 10 min | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Brewferm Top | Ale  | Slant | 400 ml | ---        |