

# KJ Special Ale

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- Gravity **4.7 BLG**
- ABV ---
- IBU **13**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **10 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	bitter	1.5 kg (100%)	100 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Dry	10 g	no name

## Extras

Type	Name	Amount	Use for	Time
Spice	sól himalajska	10 g	Primary	7 day(s)
Herb	zielona herbata	20 g	Primary	7 day(s)

## Notes

- Pierwsze moje piwo z ekstraktu, nie spodziewam się wiele, ale zobaczymy  
*Jan 17, 2016, 7:07 PM*