

KOBYŁKA BEZ NÓŻEK

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **79**
- SRM **6.4**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 0.8 kg (50%) | 79 % | 22 |
| Grain | Red X | 0.3 kg (18.7%) | 79 % | 30 |
| Grain | Strzegom Pilzneński | 0.5 kg (31.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| First Wort | Zlata Polesie | 20 g | 60 min | 6.5 % |
| Aroma (end of boil) | Chinook PL | 10 g | 30 min | 10 % |
| Aroma (end of boil) | Chinook PL | 10 g | 10 min | 13 % |
| Aroma (end of boil) | Zlate Polesie | 30 g | 5 min | 6.5 % |
| Dry Hop | Cascade PL | 100 g | 5 day(s) | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------|
| Saison Brettanomyces Blend THE YEAST BAY | Ale | Liquid | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 2.5 g | Boil | 15 min |