

## P.43 -...

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **4**
- SRM **8.3**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **3 min**
- Evaporation rate **14 %/h**
- Boil size **12.3 liter(s)**

### Fermentables

| Type           | Name                           | Amount         | Yield  | EBC |
|----------------|--------------------------------|----------------|--------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (92.9%) | 81 %   | 26  |
| Sugar          | Candi Sugar, Clear             | 0.13 kg (7.1%) | 78.3 % | 2   |

### Hops

| Use for | Name              | Amount | Time  | Alpha acid |
|---------|-------------------|--------|-------|------------|
| Boil    | Sybilla           | 20 g   | 3 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 3 min | 3.8 %      |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 40 ml  | Fermentum Mobile |