

## Sparkling Ale - brewkit Thomas Coopers

---

- Gravity **9.8 BLG**
- ABV ---
- IBU ---
- SRM **6.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	sparkling ale thoms coopers	1.7 kg (65.4%)	100 %	40
Dry Extract	WES ekstrakt słodowy jasny	0.3 kg (11.5%)	80 %	10
Sugar	Corn Sugar (Dextrose)	0.6 kg (23.1%)	100 %	---

### Yeasts

Name	Type	Form	Amount	Laboratory
ale yest	Ale	Dry	10 g	---