

Sylwester

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **10.1**
- Style **Belgian Specialty 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 | Bruntal | 2.4 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Cascade PL | 15 g | 30 min | 7.2 % |
| Boil | Nelson Sauvin | 15 g | 5 min | 11.1 % |
| Dry Hop | Nelson Sauvin | 25 g | 2 day(s) | 11.1 % |
| Dry Hop | Cascade PL | 15 g | 2 day(s) | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|-----------|------|--------|------------|
| belijskie | Champagne | Dry | 4 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 15 g | Boil | 15 min |

Notes

- 11.10.2018 - Zadane drożdże
- 13.10.2018 - Start drożdży
- 26.10.2018 - Dodany chmiel
- Oct 17, 2018, 8:00 AM