

## Belgian Special Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **21.1**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (40.5%)	81 %	26
Liquid Extract	ekstrakt słodowy ciemny Profimator	2 kg (47.6%)	90 %	130
Sugar	Cukier kandyzowany	0.5 kg (11.9%)	100 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	30 g	10 min	10.2 %
Aroma (end of boil)	Styrian Golding	25 g	45 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pomarańcza gorzka Curacao	20 g	Boil	45 min
Spice	Kolendra	30 g	Boil	45 min
Fining	Mech Irlandzki	5 g	Boil	50 min