

## Belgian z ekstraktow

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **36**
- SRM **8.2**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.8 kg (16%)	80 %	30
Liquid Extract	Bruntal Pale Ale	1.6 kg (32%)	80 %	35
Sugar	Trzcinowy	1 kg (20%)	--- %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.6 kg (32%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.7 %
Boil	Equinox	10 g	20 min	12.4 %
Boil	Mosaic	14 g	7 min	12 %
Boil	Mosaic	10 g	4 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	---