

# Belgijski Grejfrut

- Gravity **11.9 BLG**
- ABV ---
- IBU **20**
- SRM ---
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

| Type           | Name                                 | Amount       | Yield | EBC |
|----------------|--------------------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny           | 1.7 kg (50%) | 80 %  | --- |
| Liquid Extract | WES ekstrakt słodowy jasny chmielony | 1.7 kg (50%) | 80 %  | --- |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Enigma (AUS) | 20 g   | 15 min | 17.2 %     |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Flavor | sok grejfutowy | 400 g  | Secondary | 10 day(s) |