

BSA Zimowy 17,5° #7

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **16**
- SRM **8.7**
- 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 **1 %/h**
- Boil size **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal bursztynowy | 3.2 kg (65.3%) | 81 % | 26 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (24.5%) | 80 % | --- |
| Sugar | Biały | 0.5 kg (10.2%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Aroma (end of boil) | Hallertau Mittelfruch | 25 g | 60 min | 3 % |
| Aroma (end of boil) | Sybilla | 25 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Curacao | 30 g | Boil | 10 min |
| Spice | Kolendra | 30 g | Boil | 5 min |

Notes

- 107zł
Warzenie 15/09/17
Początkowa 17,5 BLG
Końcowa 3.7 BLG
ABV 8.0%
2.15 CO2 - 115g glukozy - 20l
Rozlew - 7 X 17
Aug 9, 2017, 10:44 AM