

## Northern storm

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **71**
- SRM ---
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 %  | --- |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | hallertauer taurus | 14 g   | 65 min | 14 %       |
| Boil                | Lublin (Lubelski)  | 10 g   | 65 min | 4 %        |
| Boil                | Mosaic             | 10 g   | 65 min | 10 %       |
| Boil                | Lublin (Lubelski)  | 10 g   | 45 min | 4 %        |
| Boil                | Mosaic             | 10 g   | 45 min | 10 %       |
| Boil                | Cascade PL         | 10 g   | 45 min | 5.2 %      |
| Boil                | Hallertau          | 10 g   | 45 min | 4.5 %      |
| Aroma (end of boil) | Hallertau          | 15 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Cascade PL         | 30 g   | 15 min | 5.2 %      |

### Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Dry  | 10 g   | ---        |