

## warka nr 5

- Gravity **15.7 BLG**
- ABV ---
- IBU **78**
- SRM **20.5**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (88.8%)	81 %	26
Sugar	cukier kandyzowany ciemny	0.43 kg (11.2%)	100 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	18 %
Aroma (end of boil)	orbit	25 g	15 min	9 %
Aroma (end of boil)	cascade	33 g	15 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	12.5 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	60 min
Flavor	płatki dębowe ciemne	20 g	Boil	60 min
Spice	kolendra	10 g	Boil	60 min

### Notes

- przyprawy gotowane osobno w wodzie przez 45min. chmiel pozostawiony w brzeczce na 9h do wystygnięcia.

fermentacja burzliwa do 22 01  
Jan 16, 2017, 12:03 PM