

## #12 cienkusz

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **10.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	haletauer tradition	10 g	60 min	7.1 %
Aroma (end of boil)	haletauer tradition	10 g	5 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
bulldog b16	Ale	Dry	5 g	---

### Notes

- 11 L 11 BLG :)  
16.03 o 23:30 zadane drożdże w temp 19stC, ruszyły w połowie 17.03  
Mar 15, 2018, 9:06 AM