

## 21# Blanc Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **10.2**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (84%)	80 %	35
Sugar	cukier	0.25 kg (6.2%)	100 %	---
Grain	Pilzneński	0.12 kg (3%)	81 %	4
Grain	cookies	0.28 kg (6.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	60 min	13.5 %
Boil	Hallertau Blanc	10 g	15 min	11 %
Aroma (end of boil)	Hallertau Blanc	20 g	1 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
po winie wisniowym	Ale	Slant	20 ml	wlasne