

30.03.2025r. dągowe

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **12.9**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	4.6 kg (100%)	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	16 g	60 min	12 %
Aroma (end of boil)	Citra	40 g	10 min	12 %
Aroma (end of boil)	Sybillia	30 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	17 g	---

Extras

Type	Name	Amount	Use for	Time
Other	yeast gf	5 g	Boil	1 min

Notes

- 8 gotowane, dodałem 13l wody
yeast z woda przegotowana
zostało 20g sybilli
fermentacja w 30 stopniach
Mar 30, 2025, 12:00 PM