

# Belg

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **10.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy	2.4 kg (90.6%)	--- %	26
Sugar	cukier trzcinowy demerara	0.25 kg (9.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Aroma (end of boil)	Marynka	17 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Top	Ale	Slant	400 ml	---