

Belgian Special Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **21.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (40.5%) | 81 % | 26 |
| Liquid Extract | ekstrakt słodowy ciemny Profimator | 2 kg (47.6%) | 90 % | 130 |
| Sugar | Cukier kandyzowany | 0.5 kg (11.9%) | 100 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 30 g | 10 min | 10.2 % |
| Aroma (end of boil) | Styrian Golding | 25 g | 45 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Flavor | Pomarańcza gorzka Curacao | 20 g | Boil | 45 min |
| Spice | Kolendra | 30 g | Boil | 45 min |
| Fining | Mech Irlandzki | 5 g | Boil | 50 min |