

## Belgian wieczorna warka 2016-10-15

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- Gravity **15 BLG**
- ABV ---
- IBU **40**
- SRM ---
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.56 kg (100%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	4 g	30 min	9 %
Boil	Lublin (Lubelski)	30 g	30 min	3.8 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	7 min	3.8 %
Aroma (end of boil)	Hallertau	10 g	7 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Slant	100 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	czerwony pieprz	3 g	Boil	7 min
Spice	czarny pieprz	1 g	Boil	7 min