

## Jakby belg Warka nr 6

---

- Gravity **13.6 BLG**
- ABV ---
- IBU **41**
- SRM **8.9**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (87.2%)	81 %	26
Sugar	Cukier kandyzowany jasny	0.5 kg (12.8%)	100 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	17 %
Aroma (end of boil)	Orbit	24 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Slant	500 ml	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	60 min
Spice	Kolendra	11 g	Boil	60 min