

## ciemne 2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **62**
- SRM **36.4**
- Style **American Amber 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (87.2%)	80 %	35
Liquid Extract	Strzegom Barwiący	0.5 kg (12.8%)	80 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	5 g	60 min	11 %
Boil	Chinook	5 g	60 min	11.2 %
Boil	Simcoe	5 g	60 min	13.1 %
Boil	Mosaic	15 g	30 min	12 %
Boil	Chinook	15 g	30 min	11.2 %
Boil	athanum	15 g	20 min	4.7 %
Boil	Cascade	15 g	15 min	5.5 %
Boil	athanum	15 g	10 min	4.7 %
Boil	Cascade	15 g	5 min	5.5 %
Aroma (end of boil)	Cascade	15 g	2 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis