

# Cranberry Ale

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- Gravity **13.1 BLG**
- ABV ---
- IBU **118**
- SRM **16.3**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (100%) | 80 %  | 30  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10.5 %     |
| Boil    | Marynka | 15 g   | 20 min | 10.5 %     |
| Boil    | Marynka | 10 g   | 5 min  | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Spice  | Żurawina świeża            | 1000 g | Boil    | 30 min |
| Flavor | Ksylitol                   | 200 g  | Boil    | 30 min |
| Spice  | Skórka słodkiej pomarańczy | 10 g   | Boil    | 5 min  |

## Notes

- Bardzo kobiece, kwaskowe piwo z wyraźnym, świeżym smakiem żurawiny.  
*Sep 13, 2016, 8:40 PM*