

## Ekstrakt

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **5.5**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (75.6%)	90 %	7
Liquid Extract	Bruntal Pale Ale	0.9 kg (20%)	85 %	35
Sugar	Cukier	0.2 kg (4.4%)	90 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	28 g	30 min	15.9 %

### Yeasts

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

### Notes

- 2.9 blg 5.6%  
Dodane 100g earl grey i 15g chinnock  
*Jul 17, 2020, 7:42 PM*