

# BRUNTAL JASNY

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **8.4**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Fermentables

| Type           | Name    | Amount       | Yield | EBC |
|----------------|---------|--------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (81%) | 81 %  | 26  |
| Sugar          | Cukier  | 0.4 kg (19%) | --- % | --- |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Marynka    | 10 g   | 50 min   | 6.8 %      |
| Boil                | lunga      | 5 g    | 30 min   | 12.4 %     |
| Aroma (end of boil) | Cascade PL | 10 g   | 10 min   | 5.5 %      |
| Dry Hop             | Cascade PL | 15 g   | 6 day(s) | 5.5 %      |
| Dry Hop             | lunga      | 14 g   | 6 day(s) | 12.4 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.5 g  | ---        |