

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **32**
- SRM **232.4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	barley pale ale	3 kg (45.5%)	80 %	8
Liquid Extract	barley ciemny	2.4 kg (36.4%)	75 %	6000
Liquid Extract	barley amber	1.2 kg (18.2%)	75 %	38

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	11.2 %
Boil	Magnum	5 g	60 min	13.5 %
Boil	Magnat	15 g	20 min	11.2 %
Boil	Magnum	15 g	20 min	13.5 %
Aroma (end of boil)	Southern Cross	50 g	2 min	14 %
Aroma (end of boil)	Cascade PL	50 g	2 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	23 g	Fermentis

Notes

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