Brewkit Amber Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **44**
- SRM **24.6**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.3 kg *(34.2%)*	72 %	300
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.2 kg *(31.6%)*	72 %	36
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.2 kg *(31.6%)*	72 %	35
Sugar	sok mandarynkowy	0.1 kg *(2.6%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (jako oszacowanie chmielu z brewkitu)	9.75 g	40 min	13.5 %
Boil	Mandarina Bavaria	30 g	5 min	10 %
Boil	Mandarina Bavaria	30 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.