

## 11. "Plumber ale fachowe śliwkowe" - American Brow Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **45.1**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (50%)	90 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Sybilla	30 g	20 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka suszona	1500 g	Boil	20 min

### Notes

- uwarzone 9-09-2016r.  
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