

# Dark Ale - Coopers

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- Gravity **7.6 BLG**
- ABV ---
- IBU ---
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy brewkit	1.7 kg (70.8%)	--- %	---
Liquid Extract	ekstrakt słodowy bursztynowy	0.7 kg (29.2%)	70 %	49

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	90 g	Boil	30 min