

## Every Night

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **12.5**
- Style **American Pale Ale**

### 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	Bruntal Pale Ale	1.7 kg (33.3%)	80 %	35
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### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	10 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Mandarina Bavaria	20 g	20 min	10 %
Boil	Mandarina Bavaria	15 g	10 min	10 %
Whirlpool	Mandarina Bavaria	10 g	0 min	10 %
Dry Hop	Mandarina Bavaria	45 g	4 day(s)	10 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka skłódkiej pomarańczy	20 g	Boil	10 min