

## extract caramel amber ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **14.6**
- Style **American Amber 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 | ekstrakt amber    | 0.5 kg (12.2%) | --- % | 180 |
| Liquid Extract | ekstrakt pale ale | 3.6 kg (87.8%) | --- % | 30  |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Cascade  | 30 g   | 60 min | 6 %        |
| Aroma (end of boil) | Amarillo | 30 g   | 10 min | 9.5 %      |

### Yeasts

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

### Extras

| Type  | Name                                           | Amount | Use for   | Time     |
|-------|------------------------------------------------|--------|-----------|----------|
| Spice | półłatki migdałowe<br>macerowane w<br>alkoholu | 100 g  | Secondary | 7 day(s) |