

Amber Ale dla Bartek

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **54**
- SRM **25.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (50%) | 81 % | 26 |
| Liquid Extract | WES ekstrakt bursztynowy | 1.7 kg (50%) | 80 % | 250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12.8 % |
| Boil | Mosaic | 10 g | 60 min | 13.2 % |
| Boil | Centennial | 10 g | 60 min | 7.8 % |
| Boil | Citra | 10 g | 10 min | 12.8 % |
| Boil | Mosaic | 10 g | 10 min | 13.2 % |
| Boil | Centennial | 10 g | 10 min | 7.8 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 12.8 % |
| Aroma (end of boil) | Mosaic | 10 g | 1 min | 13.2 % |
| Aroma (end of boil) | Centennial | 10 g | 1 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |