

## Brewkit Amber Ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **44**
- SRM **24.6**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy bursztynowy    | 1.3 kg (34.2%) | 72 %  | 300 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.2 kg (31.6%) | 72 %  | 36  |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale   | 1.2 kg (31.6%) | 72 %  | 35  |
| Sugar          | sok mandarynkowy                    | 0.1 kg (2.6%)  | --- % | --- |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--|--------|--------|------------|
| Boil    | Magnum (jako oszacowanie chmielu z brewkitu) | 9.75 g | 40 min | 13.5 %     |
| Boil    | Mandarina Bavaria                            | 30 g   | 5 min  | 10 %       |
| Boil    | Mandarina Bavaria                            | 30 g   | 30 min | 10 %       |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 50 ml  | Fermentis  |