

# Ciemniejszy ALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **16.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (48%)	89 %	35
Liquid Extract	Bruntal Pale Ale	1.7 kg (48%)	89 %	35
Liquid Extract	Barwiący	0.14 kg (4%)	90 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	45 min	9.5 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

## Yeasts

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