

# Cranberry Ale V2

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- Gravity **12.4 BLG**
- ABV ---
- IBU **51**
- SRM **13.4**
- Style **Fruit Beer**

## 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	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10.5 %
Boil	Barbe Rouge	30 g	15 min	6.6 %
Boil	Barbe Rouge	30 g	0 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Żurawina świeża	2000 g	Boil	30 min
Flavor	Ksylitol	400 g	Boil	30 min