

# Cranberry Ale

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- Gravity **13.1 BLG**
- ABV ---
- IBU **118**
- SRM **16.3**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10.5 %
Boil	Marynka	15 g	20 min	10.5 %
Boil	Marynka	10 g	5 min	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Żurawina świeża	1000 g	Boil	30 min
Flavor	Ksylitol	200 g	Boil	30 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	5 min

## Notes

- Bardzo kobiece, kwaskowe piwo z wyraźnym, świeżym smakiem żurawiny.  
*Sep 13, 2016, 8:40 PM*