

# English Amber

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **3.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.7 kg (73%)	80 %	---
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	1 kg (27%)	40 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	epic	25 g	5 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	110 ml	Safale