

# Konfederackie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **12.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (77.3%) | 80 %  | 45  |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.5 kg (22.7%) | 80 %  | 45  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Mackinac | 10 g   | 20 min | 12 %       |
| Boil                | Sabro    | 10 g   | 15 min | 15 %       |
| Aroma (end of boil) | Idaho 7  | 10 g   | 5 min  | 12.7 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 8 g    | Fermentis  |

## Extras

| Type   | Name                                | Amount | Use for | Time   |
|--------|-------------------------------------|--------|---------|--------|
| Spice  | Skórki suszonej gorzkiej pomarańczy | 20 g   | Boil    | 10 min |
| Fining | Mech Irlandzki                      | 6 g    | Boil    | 5 min  |