

# Sylwek Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **7.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	4.5 kg (100%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.8 %
Aroma (end of boil)	Jarrylo	15 g	10 min	14.1 %
Boil	Jarrylo	15 g	5 min	14.1 %

## Yeasts

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