

## 16 Magnurillo

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **8.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	PE polding jasne	1.7 kg (46.6%)	78 %	20
Liquid Extract	PE polding ale	1.7 kg (46.6%)	78 %	40
Grain	Karmelowy Jasny 30EBC	0.25 kg (6.8%)	77 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Amarillo	10 g	10 min	8.9 %
Aroma (end of boil)	Amarillo	15 g	1 min	8.9 %
Dry Hop	Amarillo	50 g	7 day(s)	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	50 ml	wlasne