

Ale Bursztyn

- Gravity **11.9 BLG**
- ABV ---
- IBU **48**
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | Malt Dark ekstrakt jasny | 1.7 kg (50%) | --- % | --- |
| Liquid Extract | Malt light ekstrakt ciemny | 1.7 kg (50%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10.5 % |
| Boil | Marynka | 10 g | 30 min | 10.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 45 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 55 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 40 g | 7 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |