

Brewkit Amber Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **44**
- SRM **24.6**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.3 kg (34.2%) | 72 % | 300 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.2 kg (31.6%) | 72 % | 36 |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.2 kg (31.6%) | 72 % | 35 |
| Sugar | sok mandarynkowy | 0.1 kg (2.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--|--------|--------|------------|
| Boil | Magnum (jako oszacowanie chmielu z brewkitu) | 9.75 g | 40 min | 13.5 % |
| Boil | Mandarina Bavaria | 30 g | 5 min | 10 % |
| Boil | Mandarina Bavaria | 30 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 50 ml | Fermentis |