

## Every Night

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **12.5**
- Style **American Pale 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 | Bruntal Pale Ale | 1.7 kg (33.3%) | 80 %  | 35  |
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### Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Mandarina Bavaria | 10 g   | 60 min   | 10 %       |
| Boil      | Amarillo          | 10 g   | 20 min   | 9.5 %      |
| Boil      | Mandarina Bavaria | 20 g   | 20 min   | 10 %       |
| Boil      | Mandarina Bavaria | 15 g   | 10 min   | 10 %       |
| Whirlpool | Mandarina Bavaria | 10 g   | 0 min    | 10 %       |
| Dry Hop   | Mandarina Bavaria | 45 g   | 4 day(s) | 10 %       |
| Dry Hop   | Amarillo          | 20 g   | 4 day(s) | 9.5 %      |

### Yeasts

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

### Extras

| Type   | Name                        | Amount | Use for | Time   |
|--------|-----------------------------|--------|---------|--------|
| Flavor | skórka skłodkiej pomarańczy | 20 g   | Boil    | 10 min |