

## extract caramel ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **34.8**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt amber	4 kg (100%)	--- %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Aroma (end of boil)	Cascade	50 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	kakao odtłuszczone	150 g	Secondary	7 day(s)