

## extract caramel amber ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **14.6**
- Style **American Amber 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	0.5 kg (12.2%)	--- %	180
Liquid Extract	ekstrakt pale ale	3.6 kg (87.8%)	--- %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Aroma (end of boil)	Amarillo	30 g	10 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	półatki migdałowe macerowane w alkoholu	100 g	Secondary	7 day(s)