

11. "Plumber ale fachowe śliwkowe" - American Brow Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **45.1**
- Style **American Brown 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 | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 % | --- |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (50%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |
| Boil | Sybilla | 30 g | 20 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | śliwka suszona | 1500 g | Boil | 20 min |

Notes

- uwarzone 9-09-2016r.
Oct 31, 2020, 1:25 PM