

#16 Bursztynowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **46.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (50%) | 81 % | 26 |
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 1.7 kg (50%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 5 min | 4 % |

Yeasts

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