

# Ale Bursztyn

- Gravity **11.9 BLG**
- ABV ---
- IBU **48**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Malt Dark ekstrakt jasny	1.7 kg (50%)	--- %	---
Liquid Extract	Malt light ekstrakt ciemny	1.7 kg (50%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.5 %
Boil	Marynka	10 g	30 min	10.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	45 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	55 min	4 %
Dry Hop	Lublin (Lubelski)	40 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale