

# Amber Ale dla Bartek

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **54**
- SRM **25.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26
Liquid Extract	WES ekstrakt bursztynowy	1.7 kg (50%)	80 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.8 %
Boil	Mosaic	10 g	60 min	13.2 %
Boil	Centennial	10 g	60 min	7.8 %
Boil	Citra	10 g	10 min	12.8 %
Boil	Mosaic	10 g	10 min	13.2 %
Boil	Centennial	10 g	10 min	7.8 %
Aroma (end of boil)	Citra	10 g	1 min	12.8 %
Aroma (end of boil)	Mosaic	10 g	1 min	13.2 %
Aroma (end of boil)	Centennial	10 g	1 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---