

## ciemne 2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **62**
- SRM **36.4**
- 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 | Bruntal Pale Ale  | 3.4 kg (87.2%) | 80 %  | 35   |
| Liquid Extract | Strzegom Barwiący | 0.5 kg (12.8%) | 80 %  | 1300 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | junga   | 5 g    | 60 min | 11 %       |
| Boil                | Chinook | 5 g    | 60 min | 11.2 %     |
| Boil                | Simcoe  | 5 g    | 60 min | 13.1 %     |
| Boil                | Mosaic  | 15 g   | 30 min | 12 %       |
| Boil                | Chinook | 15 g   | 30 min | 11.2 %     |
| Boil                | athanum | 15 g   | 20 min | 4.7 %      |
| Boil                | Cascade | 15 g   | 15 min | 5.5 %      |
| Boil                | athanum | 15 g   | 10 min | 4.7 %      |
| Boil                | Cascade | 15 g   | 5 min  | 5.5 %      |
| Aroma (end of boil) | Cascade | 15 g   | 2 min  | 5.5 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |