

Dark Ale

- Gravity **12.9 BLG**
- ABV ---
- IBU **40**
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|------------|-------|-----|
| Liquid Extract | PROFIMATOR MALT DARK | 3 kg (75%) | --- % | --- |
| Sugar | Cukier | 1 kg (25%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 30 g | 60 min | 10 % |
| Boil | Chinook | 30 g | 0 min | 13 % |
| Dry Hop | Mosaic | 20 g | 9 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 10 g | Danstar |