

Every Night

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **12.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (33.3%) | 80 % | 35 |
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Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 10 g | 60 min | 10 % |
| Boil | Amarillo | 10 g | 20 min | 9.5 % |
| Boil | Mandarina Bavaria | 20 g | 20 min | 10 % |
| Boil | Mandarina Bavaria | 15 g | 10 min | 10 % |
| Whirlpool | Mandarina Bavaria | 10 g | 0 min | 10 % |
| Dry Hop | Mandarina Bavaria | 45 g | 4 day(s) | 10 % |
| Dry Hop | Amarillo | 20 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|---------|--------|
| Flavor | skórka skłodkiej pomarańczy | 20 g | Boil | 10 min |