

# Styrian Cardinal

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **10.6**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5.1 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.4 %
Boil	Styrian Cardinal	15 g	20 min	8.2 %
Aroma (end of boil)	Styrian Cardinal	15 g	5 min	8.2 %
Dry Hop	Styrian Cardinal	30 g	4 day(s)	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis