

Werbena

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 4.5 kg (100%) | 80 % | 23 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 45 min | 15.8 % |
| Boil | Jarrylo | 20 g | 20 min | 14.1 % |
| Aroma (end of boil) | Azacca | 20 g | 5 min | 10.4 % |
| Whirlpool | Jarrylo | 50 g | 0 min | 14.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Werbena cytrynowa | 20 g | Boil | 10 min |