

## #16 Bursztynowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **46.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (50%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy ciemny	1.7 kg (50%)	90 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis