

16 Magnurillo

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **8.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------|----------------|-------|-----|
| Liquid Extract | PE polding jasne | 1.7 kg (46.6%) | 78 % | 20 |
| Liquid Extract | PE polding ale | 1.7 kg (46.6%) | 78 % | 40 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (6.8%) | 77 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Amarillo | 10 g | 10 min | 8.9 % |
| Aroma (end of boil) | Amarillo | 15 g | 1 min | 8.9 % |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale | Slant | 50 ml | wlasne |