

## Amber Ale No.2

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- Gravity **12.6 BLG**
- ABV ---
- IBU **28**
- SRM **36.4**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

| Type           | Name                             | Amount       | Yield | EBC |
|----------------|----------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal                          | 1.7 kg (50%) | 81 %  | 26  |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.7 kg (50%) | 81 %  | 230 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |