

# American Dark Ale

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- Gravity **14 BLG**
- ABV ---
- IBU **80**
- SRM **107.4**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name                            | Amount        | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 3.4 kg (100%) | 90 %  | 621 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil    | Simcoe                 | 20 g   | 30 min   | 13.2 %     |
| Boil    | Simcoe                 | 10 g   | 5 min    | 13.2 %     |
| Dry Hop | Citra                  | 30 g   | 0 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | Płatki owsiane | 400 g  | Boil    | 30 min |