

# BRUNTAL JASNY

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **8.4**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (81%)	81 %	26
Sugar	Cukier	0.4 kg (19%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	6.8 %
Boil	lunga	5 g	30 min	12.4 %
Aroma (end of boil)	Cascade PL	10 g	10 min	5.5 %
Dry Hop	Cascade PL	15 g	6 day(s)	5.5 %
Dry Hop	lunga	14 g	6 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	---