

## extract caramel ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **34.8**
- Style **Belgian Specialty Ale**

### 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 amber | 4 kg (100%) | --- % | 180 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Fuggles | 50 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Cascade | 50 g   | 10 min | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

### Extras

| Type  | Name               | Amount | Use for   | Time     |
|-------|--------------------|--------|-----------|----------|
| Spice | kakao odtłuszczone | 150 g  | Secondary | 7 day(s) |