

# Zimna Szóstka

- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **31.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **50 min**
- Evaporation rate **5 %/h**
- Boil size **22.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pilsner	1.7 kg (50%)	78 %	30
Liquid Extract	Liquid Extract (LME) - Amber	1.7 kg (50%)	78 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	51 min	10 %
Boil	lunga	10 g	51 min	11 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Aroma (end of boil)	Sybilla	30 g	1 min	3.5 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Dry Hop	Perle	15 g	10 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew