

#1 POLSKIE JASNE

- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM ---
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|-------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Maribrew ALE | Ale | Dry | 12.5 g | Maribrew |