

## #20 Cienki Ale Polski

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **8.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22.7 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	30
Liquid Extract	Bruntal jasny	1.7 kg (50%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	8.5 %
Boil	Marynka	17 g	30 min	8.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	3.75 %
Dry Hop	Lublin (Lubelski)	60 g	4 day(s)	3.75 %
Dry Hop	Marynka	16 g	4 day(s)	8.5 %

### Yeasts

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