

## #6 pale ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **12.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (85%)	80 %	45
Grain	Strzegom Bursztynowy	0.3 kg (15%)	50 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	45 min	6.9 %
Boil	Sybilla	10 g	10 min	6.9 %
Boil	East Kent Goldings	10 g	10 min	5.1 %
Boil	Cascade	13 g	10 min	5.8 %
Aroma (end of boil)	Sybilla	10 g	1 min	6.9 %
Aroma (end of boil)	East Kent Goldings	20 g	1 min	5.1 %
Aroma (end of boil)	Cascade	30 g	1 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.5 g	---