# **Angielskie Pale Ale**

- Gravity 11.9 BLG ABV 4.8 %
- IBU **15**
- SRM **9.1**

## **Batch size**

- Expected quantity of finished beer 21 liter(s)
  Trub loss 5 %
- Size with trub loss 22.1 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 26.5 liter(s)

#### **Fermentables**

Туре	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg <i>(45.9%)</i>	80 %	35
Liquid Extract	Bruntal Pilzneński	1.7 kg <i>(45.9%)</i>	80 %	25
Sugar	Cukier	0.3 kg (8.1%)	80 %	0

# Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	2 min	4 %

### **Yeasts**

Name	Туре	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale