

# Pierwszy Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Black Rock Pale Ale	1.7 kg (47.2%)	80 %	5
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (47.2%)	81 %	26
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.2 kg (5.6%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Marynka	60 g	10 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata earl gray	0.05 g	Primary	17 day(s)