

# POLSKIE PALE ALE

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **9.7**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Lublin (Lubelski)	40 g	15 min	3 %
Aroma (end of boil)	Lublin (Lubelski)	13 g	5 min	3 %
Dry Hop	Lublin (Lubelski)	13 g	7 day(s)	3 %

## Yeasts

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