

## real ale

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **2.6**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Wheat	1.7 kg (50%)	78 %	9
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

### Yeasts

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