

# Sosnowe #1 - Jasne Ale - Browar na Wyżynie

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **8.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	jasny Bruntal	3.4 kg (100%)	75 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	15 g	60 min	12.5 %
Aroma (end of boil)	Lubelski (PL - granulát	30 g	5 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Pędy sosny	50 g	Boil	20 min
Spice	Pędy sosny	50 g	Boil	5 min
Spice	Pędy sosny	50 g	Boil	0 min

## Notes

- Brak sosny :P Za to safale ze względu na temperaturę fermentacji dały piękne estrowe zapachy brzoskwini i gruszki :)  
*May 25, 2017, 9:59 PM*