

## Polish ALE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM ---
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                          | Amount        | Yield | EBC |
|----------------|-------------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt<br>słodowy jasny | 3.4 kg (100%) | 80 %  | --- |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 50 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 5 min  | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 15 g   | Safale     |