Jasne lekkie Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **9**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	4.1 kg *(100%)*	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Savinjski Golding	10 g	30 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4 %
Aroma (end of boil)	Savinjski Golding	10 g	15 min	3.5 %
Dry Hop	Savinjski Golding	10 g	3 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	20 g	3 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10.1 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.