Jasne Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **8.8**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	4.02 kg *(100%)*	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	26 g	60 min	4 %
Boil	Lublin (Lubelski)	18 g	30 min	4 %
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %
Dry Hop	Saaz (Czech Republic)	40 g	5 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	f