

#3ALE

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **22**
- SRM **6.4**

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 | polding | 3.4 kg (84.5%) | 57 % | 16 |
| Grain | SŁÓD KARMELOWY Viking Malt | 0.25 kg (6.2%) | 70 % | 30 |
| Sugar | cukier | 0.375 kg (9.3%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Cascade PL | 20 g | 60 min | 6.6 % |
| Aroma (end of boil) | Cascade PL | 20 g | 15 min | 6.6 % |
| Aroma (end of boil) | Cascade PL | 10 g | 1 min | 6.6 % |
| Dry Hop | Cascade PL | 50 g | 5 day(s) | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | --- |