

## #3ALE

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- 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	---