

Jasne Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **9.3**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Jasny | 1.7 kg (50%) | 80 % | 25 |
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (50%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 7.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.3 g | Safale |