

## Polskie ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **8.9**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (43.6%)	80 %	35
Liquid Extract	Bruntal	1.7 kg (43.6%)	81 %	26
Sugar	glukoza	0.25 kg (6.4%)	100 %	0
Dry Extract	suchy ekstrakt	0.25 kg (6.4%)	100 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	50 g	60 min	6.5 %
Aroma (end of boil)	marynka	37 g	2 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	---