

## #30 ALE

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **9.5**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (91.4%)	80 %	35
Grain	Pilzneński	0.25 kg (6.7%)	81 %	4
Grain	Briess - Smoked Malt	0.07 kg (1.9%)	80.5 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11.8 %
Boil	Cascade PL	10 g	60 min	7.9 %
Boil	Eliksir	10 g	60 min	2.5 %
Boil	Cascade PL	10 g	20 min	7.9 %
Boil	Eliksir	10 g	20 min	2.5 %
Aroma (end of boil)	Cascade PL	10 g	0 min	7.9 %
Aroma (end of boil)	Eliksir	10 g	0 min	2.5 %
Dry Hop	Cascade PL	20 g	2 day(s)	7.9 %
Dry Hop	Eliksir	20 g	2 day(s)	2.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Wlasne