

# Ale1

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **13**
- SRM **9.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal jasny	1.5 kg (46.9%)	80 %	35
Liquid Extract	Bruntal Pale Ale	1.5 kg (46.9%)	80 %	35
Sugar	Cukier trzcinowy	0.2 kg (6.3%)	90 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga-goryczkowy	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	10 g	Boil	60 min
Water Agent	CaSO4	5 g	Boil	60 min
Other	Platki owsiane	100 g	Boil	20 min